

# Apple Tart IPA "Chłodnik"

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (40%)	79 %	10
Grain	Weyermann - Carapils	1 kg (20%)	78 %	4
Grain	Strzegom Pszeniczny	1 kg (20%)	81 %	6
Sugar	Sok Jabłkowy	1 kg (20%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	10 %
Whirlpool	Citra	40 g	10 min	12 %
Whirlpool	Mosaic	50 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis