

# Luk - Zielone APA

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **40**
- SRM **9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale	5.5 kg (78.6%)	79 %	6
Grain	Viking Pilzniejszy	0.5 kg (7.1%)	80 %	4
Grain	Viking Karmelowy 150	0.4 kg (5.7%)	75 %	150
Grain	Viking Pszeniczny	0.2 kg (2.9%)	82 %	5
Grain	Viking Żytni	0.2 kg (2.9%)	75 %	40
Grain	Płatki ryżowe	0.2 kg (2.9%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	8.5 %
Boil	Sybilla	30 g	30 min	4.6 %
Boil	Lubelski	25 g	10 min	4.6 %
Dry Hop	Cascade	25 g	7 day(s)	6.8 %
Dry Hop	Sybilla	15 g	7 day(s)	4.6 %
Dry Hop	Lubelski	25 g	7 day(s)	4.6 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Herb	Trawa cytrynowa	25 g	Boil	10 min
Fining	Irish Moss	5 g	Boil	10 min