

## September APA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **5 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **72C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.5 kg (33.3%)	85 %	7
Grain	Płatki owsiane	0.5 kg (11.1%)	60 %	3
Grain	Pilzneński	2 kg (44.4%)	81 %	4
Grain	Weyermann pszeniczny jasny	0.5 kg (11.1%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	5 g	25 min	18 %
Boil	Sabro	10 g	20 min	15 %
Boil	Galaxy	10 g	5 min	15 %
Boil	Sabro	10 g	5 min	15 %
Aroma (end of boil)	Galaxy	20 g	0 min	15 %
Aroma (end of boil)	Sabro	20 g	0 min	15 %
Aroma (end of boil)	Galaxy	25 g	0 min	15 %
Dry Hop	Galaxy	20 g	3 day(s)	15 %
Dry Hop	Sabro	20 g	3 day(s)	15 %

### Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	11 g	Fermentis