

# Sąsiedzka APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **33**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount     | Yield  | EBC |
|-------|----------------------------|------------|--------|-----|
| Grain | Briess - Pale Ale Malt     | 3 kg (60%) | 80 %   | 7   |
| Grain | BESTMALZ - Best Heidelberg | 2 kg (40%) | 80.5 % | 3   |

## Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 25 g   | 30 min   | 15.5 %     |
| Whirlpool | Sabro                  | 50 g   | 0 min    | 15 %       |
| Dry Hop   | Sabro                  | 100 g  | 0 day(s) | 15 %       |

## Notes

- Tym razem kranowa woda bez modyfikacji.  
Taki eksperyment.

Whirlflock na 10 min. przed końcem gotowania.

Drożdże jakieś amerkany z NY.  
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