

## APA (wesele)

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- Gravity **12.3 BLG**
- ABV ---
- IBU **43**
- SRM **10.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **46 liter(s)**
- Trub loss **10 %**
- Size with trub loss **52 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **62.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **31.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **41.3 liter(s)** of **76C** water or to achieve **62.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	10 kg (95.2%)	85 %	7
Grain	Strzegom Karmel 300	0.2 kg (1.9%)	70 %	299
Grain	Strzegom Karmel 150	0.3 kg (2.9%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Amarillo	30 g	60 min	9.5 %
Boil	Amarillo	50 g	30 min	9.5 %
Boil	Amarillo	20 g	5 min	9.5 %
Boil	Mosaic	40 g	5 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	23 g	Safale