

APA (z monachijskim) (Citra/Chinook/Centennial)

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **64**
- SRM **6.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **27.3 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 6.5 kg (83.3%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 1 kg (12.8%) | 79 % | 22 |
| Grain | Strzegom Pszeniczny | 0.3 kg (3.8%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Chinook | 14.7 g | 60 min | 11.7 % |
| Boil | Centennial | 9.5 g | 60 min | 10.2 % |
| Boil | Citra | 20 g | 45 min | 13.7 % |
| Boil | Citra | 20 g | 30 min | 13.7 % |
| Aroma (end of boil) | Citra | 10 g | 10 min | 13.7 % |
| Dry Hop | Citra | 50 g | 5 day(s) | 13.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-------|--------|-----------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |
|--------------|-----|-------|--------|-----------|