

## 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
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Safale US-05	Ale	Slant	100 ml	Fermentis
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