

# Indian Summer APA

- Gravity **12 BLG**
- ABV ---
- IBU **45**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (88.9%)   | 79 %  | 6   |
| Grain | Pszeniczny        | 0.5 kg (11.1%) | 85 %  | 4   |

## Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 25 g   | 60 min   | 12.5 %     |
| Boil      | Summit                 | 10 g   | 20 min   | 15.5 %     |
| Whirlpool | Ahtanum                | 10 g   | 0 min    | 5 %        |
| Dry Hop   | Simcoe                 | 40 g   | 4 day(s) | 13 %       |
| Dry Hop   | Galaxy                 | 35 g   | 4 day(s) | 15 %       |
| Dry Hop   | Mosaic                 | 15 g   | 4 day(s) | 10 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale  | Dry  | 11 g   | Safale     |

## Extras

| Type        | Name | Amount | Use for | Time |
|-------------|------|--------|---------|------|
| Water Agent | Gips | 10 g   | Mash    | ---  |