

# Leniwa APA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale   | 6 kg (95.2%)  | 79 %  | 6   |
| Grain | Strzegom Karmel 150 | 0.3 kg (4.8%) | 75 %  | 150 |

## Hops

| Use for             | Name                                   | Amount | Time   | Alpha acid |
|---------------------|--|--------|--------|------------|
| Boil                | Mosaic                                 | 20 g   | 60 min | 12.1 %     |
| Boil                | Nie wiem co za chmiel, ale aromatyczny | 5 g    | 60 min | 14.2 %     |
| Aroma (end of boil) | Citra                                  | 15 g   | 0 min  | 13.7 %     |
| Aroma (end of boil) | Mosaic                                 | 15 g   | 0 min  | 12.1 %     |
| Aroma (end of boil) | Simcoe                                 | 15 g   | 0 min  | 13.3 %     |
| Whirlpool           | Mosaic                                 | 20 g   | 0 min  | 12.1 %     |
| Boil                | Simcoe                                 | 20 g   | 0 min  | 13.3 %     |