

Luk - Zielone APA - 12l

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **39**
- SRM **10.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **3 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **13.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **10.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wiedeński	2.6 kg (77.6%)	79 %	9
Grain	Viking Monachijski Jasny	0.25 kg (7.5%)	78 %	16
Grain	Viking Karmelowy 150	0.2 kg (6%)	75 %	150
Grain	Viking Pszeniczny	0.1 kg (3%)	82 %	5
Grain	Viking Żytni	0.1 kg (3%)	75 %	40
Grain	Płatki ryżowe	0.1 kg (3%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	19 g	60 min	8.5 %
Boil	Sybilla	14 g	30 min	4.6 %
Boil	Lubelski	12 g	10 min	4.6 %
Dry Hop	Cascade	12 g	7 day(s)	6.8 %
Dry Hop	Sybilla	7 g	7 day(s)	4.6 %
Dry Hop	Lubelski	12 g	7 day(s)	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Herb	Trawa cytrynowa	12 g	Boil	10 min
Fining	Irish Moss	2 g	Boil	10 min