

# APA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **64**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (84%)	85 %	7
Grain	Weyermann - Vienna Malt	0.7 kg (11.8%)	81 %	8
Grain	viking malt colorado 10	0.25 kg (4.2%)	75 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Summit	30 g	15 min	17 %
Aroma (end of boil)	Cascade	30 g	5 min	6 %
Whirlpool	Chinook	10 g	5 min	13 %
Dry Hop	Amarillo	30 g	4 day(s)	9.5 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Chinook	20 g	4 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
gestwa K-97	Ale	Slant	200 ml	---