

# APA

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **50**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **8.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.7 liter(s)**
- Total mash volume **6.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.35 kg (85.7%)	80 %	7
Grain	Caramel/Crystal Malt - 20L	0.075 kg (4.8%)	75 %	39
Grain	Briess - Munich Malt 10L	0.15 kg (9.5%)	77 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	12 g	60 min	10.5 %
Aroma (end of boil)	Simcoe	10 g	5 min	13.2 %
Dry Hop	Simcoe	15 g	3 day(s)	13.2 %