

## APA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **47**
- SRM **10.4**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	3.4 kg (100%)	81 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	12.9 %
Aroma (end of boil)	Amarillo	15 g	10 min	9.5 %
Aroma (end of boil)	Chinook	10 g	5 min	13 %
Aroma (end of boil)	Simcoe	10 g	2 min	13.2 %
Aroma (end of boil)	Chinook	10 g	2 min	13 %
Whirlpool	Chinook	10 g	-10 min	13 %
Whirlpool	Amarillo	15 g	-10 min	9.5 %
Dry Hop	Citra	30 g	3 day(s)	12 %