

APA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **46**
- SRM **3.9**
- Style **American 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)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 3.5 kg (81.4%) | 81 % | 4 |
| Grain | Platki owsiane | 0.5 kg (11.6%) | 85 % | 3 |
| Grain | Briess - Carapils Malt | 0.3 kg (7%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------|--------|----------|------------|
| Boil | Amarillo | 15 g | 60 min | 9.5 % |
| Boil | Simcoe | 10 g | 10 min | 13.2 % |
| Whirlpool | Simcoe | 15 g | 20 min | 13.2 % |
| Whirlpool | Nelson Sauvignon | 15 g | 20 min | 11 % |
| Dry Hop | Simcoe | 25 g | 3 day(s) | 13.2 % |
| Dry Hop | Nelson Sauvignon | 25 g | 3 day(s) | 11 % |
| Boil | Nelson Sauvignon | 10 g | 10 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|-------------|
| Wyeast - London Ale III | Ale | Slant | 150 ml | Wyeast Labs |