

# Apa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **23**
- SRM **3.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5.2 kg (77.6%)	80.5 %	2
Grain	Briess - Wheat Malt, White	1 kg (14.9%)	85 %	5
Grain	Platki owsiane	0.5 kg (7.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	20 g	5 min	12 %
Aroma (end of boil)	Nelson Sauvin	30 g	5 min	11 %
Whirlpool	Citra	20 g	15 min	12 %
Whirlpool	Nelson Sauvin	30 g	15 min	11 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Nelson Sauvin	40 g	4 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	100 ml	Lallemand