

Apa

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **60**
- SRM **6.8**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (78.9%) | 85 % | 7 |
| Grain | Briess - Pale Ale Malt | 0.5 kg (13.2%) | 80 % | 9 |
| Grain | Monachijski Ciemny Steinbach | 0.3 kg (7.9%) | 100 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Tradition | 5 g | 60 min | 5.5 % |
| Boil | Nugget | 25 g | 60 min | 12 % |
| Boil | Tradition | 20 g | 2 min | 5.5 % |
| Aroma (end of boil) | Nugget | 10 g | 10 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| Mangrove Jack's M12 Voss Kveik | Ale | Slant | 20 ml | --- |