

APA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **45**
- SRM **10.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.85 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale 6,5 EBC Soufflet	6.6 kg (94.3%)	70 %	7
Grain	Karmel 200-400 EBC Viking Malt (Strzegom)	0.4 kg (5.7%)	70 %	200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade US Cryo Lupol2N	23 g	60 min	11.4 %
Boil	Cascade	20 g	30 min	9 %
Aroma (end of boil)	Cascade	20 g	10 min	9 %
Dry Hop	Cascade	50 g	8 day(s)	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.8 g	---

Extras

Type	Name	Amount	Use for	Time
Other	Platki owsiane błyskawiczne	400 g	Mash	60 min