

## flower apa

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- Gravity **15.9 BLG**
- ABV ---
- IBU **60**
- SRM **7.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (96.2%)	85 %	7
Grain	Weyermann - Carared	0.2 kg (3.8%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	25 g	60 min	17 %
Boil	Simcoe	20 g	10 min	13.2 %
Aroma (end of boil)	Mosaic	20 g	5 min	10 %
Dry Hop	Mosaic	20 g	7 day(s)	10 %
Dry Hop	Simcoe	20 g	5 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	100 ml	Fermentum Mobile