

# Gluten Free APA

- Gravity **11.1 BLG**
- ABV ---
- IBU **108**
- SRM **19.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **25.6 liter(s)**

## Fermentables

| Type           | Name  | Amount      | Yield | EBC |
|----------------|---|-------------|-------|-----|
| Liquid Extract | Profimator -<br>Koncentrat brzeczki<br>piwnej<br>bezglutenowej MALT<br>GLUTENFREE | 3 kg (100%) | --- % | 60  |

## Hops

| Use for | Name     | Amount | Time      | Alpha acid |
|---------|----------|--------|-----------|------------|
| Boil    | Simcoe   | 40 g   | 60 min    | 13 %       |
| Boil    | Amarillo | 30 g   | 15 min    | 9.5 %      |
| Boil    | Citra    | 30 g   | 15 min    | 12 %       |
| Boil    | Cascade  | 40 g   | 0 min     | 6 %        |
| Dry Hop | Citra    | 30 g   | 14 day(s) | 12 %       |
| Dry Hop | Cascade  | 60 g   | 14 day(s) | 6 %        |
| Dry Hop | Amarillo | 30 g   | 14 day(s) | 9.5 %      |
| Dry Hop | Simcoe   | 20 g   | 14 day(s) | 13 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |