

# APA Bieda

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **59**
- SRM **9.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **39.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (75.8%)	80 %	5
Grain	Biscuit Malt	0.325 kg (4.9%)	79 %	45
Grain	Strzegom Karmel 300	0.175 kg (2.7%)	70 %	299
Grain	Strzegom Pilzneński	1.1 kg (16.7%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	20 min	10.5 %
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Whirlpool	Simcoe	50 g	30 min	13.2 %
Whirlpool	Cascade	50 g	30 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale