

APA2

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **39**
- SRM **4.1**
- 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 **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **2 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (76.9%)	80 %	5
Grain	carabody viking malt	0.2 kg (3.8%)	80 %	8
Grain	Viking Wheat Malt	0.5 kg (9.6%)	83 %	5
Grain	Płatki owsiane	0.5 kg (9.6%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	20 g	60 min	13 %
Boil	Summit	10 g	10 min	17 %
Boil	Nugget	10 g	10 min	13 %
Whirlpool	Summit	20 g	0 min	17 %
Dry Hop	Horizon	30 g	3 day(s)	14 %
Dry Hop	Ekuanot	30 g	3 day(s)	14 %

Yeasts

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