

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 - Koncentrat brzeczki piwnej bezglutenowej MALT 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 |