

## APA 2.0

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **46**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	6 kg (100%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	20 g	60 min	18 %
Boil	Eureka!	30 g	5 min	18 %
Aroma (end of boil)	Cascade	25 g	0 min	6 %
Whirlpool	Cascade	25 g	0 min	6 %
Dry Hop	Centennial	25 g	0 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	15 g	---

### Notes

- Piwo odfermentowało do 2 BLG po 2 tygodniach. ! tyg fermentacji burzliwej i 1 tyg cichej. Refermentacja z użyciem 107 g cukru białego rozpuszczonego w 860 g wody.  
*Aug 17, 2018, 4:59 PM*