

# 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