

Partial APA v1

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **65**
- SRM **9.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.6 liter(s)**
- Total mash volume **4.8 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **3.6 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------|-----------------|-------|-----|
| Liquid Extract | Bruntal | 1.7 kg (58.6%) | 81 % | 26 |
| Grain | Carahell | 0.075 kg (2.6%) | 77 % | 26 |
| Grain | Weyermann - Carapils | 0.075 kg (2.6%) | 78 % | 4 |
| Grain | Weyermann - Pale Ale Malt | 0.95 kg (32.8%) | 85 % | 7 |
| Grain | Płatki owsiane | 0.1 kg (3.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Chinook PL | 15 g | 60 min | 8.6 % |
| Boil | Citra | 10 g | 60 min | 11.5 % |
| Boil | Cascade | 10 g | 15 min | 7.6 % |
| Boil | Chinook PL | 10 g | 15 min | 8.6 % |
| Boil | Citra | 10 g | 5 min | 11.5 % |
| Boil | Cascade | 10 g | 5 min | 7.6 % |
| Dry Hop | Citra | 20 g | 5 day(s) | 11.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------|-----|-------|--------|-----|
| us-05 | Ale | Slant | 100 ml | --- |
|-------|-----|-------|--------|-----|