Apa

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **60**
- SRM **6.8**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg *(78.9%)*	85 %	7
Grain	Briess - Pale Ale Malt	0.5 kg *(13.2%)*	80 %	9
Grain	Monachijski Ciemny Steinbach	0.3 kg *(7.9%)*	100 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	5 g	60 min	5.5 %
Boil	Nugget	25 g	60 min	12 %
Boil	Tradition	20 g	2 min	5.5 %
Aroma (end of boil)	Nugget	10 g	10 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Slant	20 ml	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.