

# Apa

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- Gravity **13.6 BLG**
- ABV ---
- IBU **85**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **6 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (92.3%)	80 %	5
Grain	Strzegom Karmel 50	0.5 kg (7.7%)	75 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	50 g	60 min	16.5 %
Boil	Amarillo	50 g	2 min	8.4 %
Aroma (end of boil)	Amarillo	50 g	10 min	10.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	1000 ml	Fermentum Mobile