

Moja APA II

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **46**
- SRM **9.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|-----------------|-------|-----|
| Liquid Extract | Bruntal jasny | 1.7 kg (38.1%) | 81 % | 26 |
| Liquid Extract | Bruntal Pale Ale | 1.7 kg (38.1%) | 80 % | 35 |
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 0.56 kg (12.6%) | 80 % | 30 |
| Sugar | Cukier | 0.5 kg (11.2%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 14.4 % |
| Boil | Columbus/Tomahawk/Zeus | 13.3 g | 30 min | 14.4 % |
| Boil | Cascade | 20 g | 10 min | 6 % |
| Aroma (end of boil) | Cascade | 13.3 g | 0 min | 6 % |
| Dry Hop | Citra | 30 g | 7 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Notes

- 14 BLG start
Dec 5, 2017, 3:41 PM