

# 1 - APA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (74.6%)	80 %	5
Grain	Pszeniczny	1 kg (14.9%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.5%)	60 %	3
Grain	Płatki pszeniczne	0.2 kg (3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	23 g	60 min	7 %
Boil	Citra	20 g	15 min	13.2 %
Whirlpool	Citra	15 g	0 min	12 %
Whirlpool	Mosaic	30 g	0 min	10 %

## Yeasts

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