

APA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **64**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (84%) | 85 % | 7 |
| Grain | Weyermann - Vienna Malt | 0.7 kg (11.8%) | 81 % | 8 |
| Grain | viking malt colorado 10 | 0.25 kg (4.2%) | 75 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Chinook | 30 g | 60 min | 13 % |
| Boil | Summit | 30 g | 15 min | 17 % |
| Aroma (end of boil) | Cascade | 30 g | 5 min | 6 % |
| Whirlpool | Chinook | 10 g | 5 min | 13 % |
| Dry Hop | Amarillo | 30 g | 4 day(s) | 9.5 % |
| Dry Hop | Citra | 30 g | 4 day(s) | 12 % |
| Dry Hop | Chinook | 20 g | 4 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| gestwa K-97 | Ale | Slant | 200 ml | --- |