

## APA 2

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- Gravity **15.7 BLG**
- ABV ---
- IBU **38**
- SRM **6.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **17 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.5 kg (8.8%)	80 %	3
Grain	Pale Ale	5 kg (88.5%)	80 %	5.5
Grain	Strzegom Karmel 150	0.15 kg (2.7%)	80 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	50 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	20 min	15.5 %
Aroma (end of boil)	Amarillo	10 g	20 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale