

## APA?

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **46**
- SRM **5.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **66 liter(s)**

### Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	12 kg (92.3%)	80 %	5
Grain	Strzegom Karmel 50	1 kg (7.7%)	75 %	50

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Citra	50 g	60 min	12 %
Boil	Eureka!	50 g	60 min	18 %
Aroma (end of boil)	Sabro	50 g	10 min	15 %
Dry Hop	Citra	100 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M36 Liberty Bell Ale	Ale	Dry	20 g	Mangrove Jack's