

APA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **45**
- SRM **10.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.85 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Pale Ale 6,5 EBC Soufflet | 6.6 kg (94.3%) | 70 % | 7 |
| Grain | Karmel 200-400 EBC Viking Malt (Strzegom) | 0.4 kg (5.7%) | 70 % | 200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------------|--------|----------|------------|
| Boil | Cascade US Cryo Lupol2N | 23 g | 60 min | 11.4 % |
| Boil | Cascade | 20 g | 30 min | 9 % |
| Aroma (end of boil) | Cascade | 20 g | 10 min | 9 % |
| Dry Hop | Cascade | 50 g | 8 day(s) | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.8 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------------------|--------|---------|--------|
| Other | Platki owsiane błyskawiczne | 400 g | Mash | 60 min |