

## flower apa

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- Gravity **15.9 BLG**
- ABV ---
- IBU **60**
- SRM **7.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (96.2%)  | 85 %  | 7   |
| Grain | Weyermann - Carared       | 0.2 kg (3.8%) | 75 %  | 45  |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Herkules | 25 g   | 60 min   | 17 %       |
| Boil                | Simcoe   | 20 g   | 10 min   | 13.2 %     |
| Aroma (end of boil) | Mosaic   | 20 g   | 5 min    | 10 %       |
| Dry Hop             | Mosaic   | 20 g   | 7 day(s) | 10 %       |
| Dry Hop             | Simcoe   | 20 g   | 5 day(s) | 13.2 %     |

### Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 100 ml | Fermentum Mobile |