

# APA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **46**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3.5 kg (81.4%)	81 %	4
Grain	Platki owsiane	0.5 kg (11.6%)	85 %	3
Grain	Briess - Carapils Malt	0.3 kg (7%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	15 g	60 min	9.5 %
Boil	Simcoe	10 g	10 min	13.2 %
Whirlpool	Simcoe	15 g	20 min	13.2 %
Whirlpool	Nelson Sauvín	15 g	20 min	11 %
Dry Hop	Simcoe	25 g	3 day(s)	13.2 %
Dry Hop	Nelson Sauvín	25 g	3 day(s)	11 %
Boil	Nelson Sauvín	10 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Slant	150 ml	Wyeast Labs