

APA Bieda

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **59**
- SRM **9.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **39.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (75.8%) | 80 % | 5 |
| Grain | Biscuit Malt | 0.325 kg (4.9%) | 79 % | 45 |
| Grain | Strzegom Karmel 300 | 0.175 kg (2.7%) | 70 % | 299 |
| Grain | Strzegom Pilzneński | 1.1 kg (16.7%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Centennial | 30 g | 20 min | 10.5 % |
| Boil | Centennial | 20 g | 5 min | 10.5 % |
| Whirlpool | Simcoe | 50 g | 30 min | 13.2 % |
| Whirlpool | Cascade | 50 g | 30 min | 6 % |

Yeasts

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