

# Apka

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **33**
- SRM **8.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (60.8%)	80 %	4
Grain	Strzegom Monachijski typ I	0.6 kg (8.1%)	79 %	16
Grain	Słód pszeniczny Bestmalz	0.6 kg (8.1%)	82 %	5
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (2.7%)	73 %	120
Grain	colorado pale base	1 kg (13.5%)	75 %	---
Grain	Caramunich® typ I	0.5 kg (6.8%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Cascade	25 g	30 min	6 %
Aroma (end of boil)	Citra	25 g	10 min	12 %
Dry Hop	Cascade	25 g	7 day(s)	6 %
Dry Hop	Citra	25 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis