

## Partial APA v1

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **65**
- SRM **9.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.6 liter(s)**
- Total mash volume **4.8 liter(s)**

### Steps

- Temp **70 C**, Time **60 min**

### Mash step by step

- Heat up **3.6 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	1.7 kg (58.6%)	81 %	26
Grain	Carahell	0.075 kg (2.6%)	77 %	26
Grain	Weyermann - Carapils	0.075 kg (2.6%)	78 %	4
Grain	Weyermann - Pale Ale Malt	0.95 kg (32.8%)	85 %	7
Grain	Platki owsiane	0.1 kg (3.4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	15 g	60 min	8.6 %
Boil	Citra	10 g	60 min	11.5 %
Boil	Cascade	10 g	15 min	7.6 %
Boil	Chinook PL	10 g	15 min	8.6 %
Boil	Citra	10 g	5 min	11.5 %
Boil	Cascade	10 g	5 min	7.6 %
Dry Hop	Citra	20 g	5 day(s)	11.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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us-05	Ale	Slant	100 ml	---
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