

## str8 apa

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **59**
- SRM **4.8**
- 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 **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (94.3%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.3 kg (5.7%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	20 g	20 min	11.8 %
Boil	Mosaic	30 g	20 min	12.6 %
Whirlpool	Azacca	30 g	20 min	11.8 %
Whirlpool	Mosaic	30 g	20 min	12.6 %
Dry Hop	Citra	50 g	7 day(s)	12 %
Dry Hop	Mosaic	40 g	7 day(s)	10 %

### Yeasts

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