

## 158 APA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **36**
- SRM **4.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **24.9 liter(s)**

### Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (88.2%)	80 %	5
Grain	Strzegom Pszeniczny	0.3 kg (5.9%)	81 %	6
Grain	Bestmalz Carmel Pils	0.3 kg (5.9%)	75 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12.7 %
Boil	Amarillo	15 g	20 min	8.7 %
Boil	Citra	20 g	1 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---