

## 162 APA

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **31**
- SRM **3.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **6 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **6 %/h**
- Boil size **29.4 liter(s)**

### Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.5 liter(s)**

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (87%)    | 80 %  | 5   |
| Grain | Strzegom Pszeniczny  | 0.3 kg (6.5%) | 81 %  | 6   |
| Grain | Bestmalz Carmel Pils | 0.3 kg (6.5%) | 75 %  | 5   |

### Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Warrior    | 15 g   | 60 min   | 14.2 %     |
| Boil    | Centennial | 15 g   | 20 min   | 10.4 %     |
| Boil    | Amarillo   | 15 g   | 1 min    | 9.4 %      |
| Dry Hop | Citra      | 20 g   | 5 day(s) | 11.1 %     |
| Dry Hop | Amarillo   | 20 g   | 5 day(s) | 9.4 %      |

### Yeasts

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