

## #23 APA

- Gravity **14 BLG**
- ABV ---
- IBU **64**
- SRM **11.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.6 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.3 kg (33.3%)	79 %	6
Grain	Strzegom Monachijski typ II	1.6 kg (41%)	79 %	22
Grain	Pszeniczny	0.5 kg (12.8%)	85 %	4
Grain	Abbey Castle	0.5 kg (12.8%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	45 min	12.8 %
Boil	Chinook	20 g	30 min	12.8 %
Boil	Chinook	20 g	10 min	12.8 %
Aroma (end of boil)	Huell Melon	50 g	5 min	6.6 %
Dry Hop	Simcoe	50 g	1 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	---