

APA 1

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **5.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Soufflet Pale Ale | 4.5 kg (86.5%) | 80 % | 6 |
| Grain | Monachijski | 0.5 kg (9.6%) | 80 % | 16 |
| Grain | Strzegom Karmel 30 | 0.2 kg (3.8%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Boil | Centennial | 20 g | 15 min | 8.3 % |
| Boil | Centennial | 15 g | 7 min | 8.3 % |
| Boil | Centennial | 15 g | 0 min | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 10 g | lallemand |

Notes

- Fermentor 26L ok 12 blg
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