

# APA

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- Gravity **11.8 BLG**
- ABV ---
- IBU **34**
- SRM **6.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

## Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale  | 4.5 kg (87.4%) | 79 %  | 6   |
| Grain | Przeniczny         | 0.4 kg (7.8%)  | 79 %  | 14  |
| Grain | Strzegom Karmel 30 | 0.25 kg (4.9%) | 75 %  | 30  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Cascade | 30 g   | 60 min | 7.2 %      |
| Boil    | Cascade | 20 g   | 30 min | 7.2 %      |
| Boil    | Cascade | 10 g   | 5 min  | 7.2 %      |
| Boil    | Cascade | 5 g    | 1 min  | 7.2 %      |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 100 ml | Fermentum Mobile |