

## apa

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **49**
- SRM **3.8**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **29 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (86.2%)	80 %	5
Grain	Pszeniczny	0.8 kg (13.8%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	60 min	6.8 %
Boil	Cascade	30 g	20 min	6.8 %
Boil	Cascade	30 g	5 min	6.8 %
Boil	lunga	22 g	60 min	11.5 %
Dry Hop	Cascade	20 g	3 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	10 g	---