

## APA #11

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- Gravity **13.6 BLG**
- ABV ---
- IBU **69**
- SRM **5.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **27.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (84.9%)	79 %	6
Grain	Bestmalz Caramel Pils	0.8 kg (15.1%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	22 g	50 min	13.1 %
Boil	Equinox	22 g	30 min	13.1 %
Boil	Equinox	26 g	10 min	13.1 %
Dry Hop	Citra	100 g	4 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	---