

# APA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **46**
- SRM **5.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (80%)	70 %	5
Grain	Karmelowy Pale Cara	0.5 kg (13.3%)	70 %	8
Grain	Platki owsiane	0.25 kg (6.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8.8 %
Boil	Citra	10 g	15 min	13.5 %
Boil	Citra	10 g	5 min	13.5 %
Dry Hop	Citra	30 g	7 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	6 g	Safbrew