

Apa 12,5

- Gravity **12 BLG**
- ABV ---
- IBU **44**
- SRM **6.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **23.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (89.3%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (8.9%) | 79 % | 16 |
| Grain | Strzegom Karmel 30 | 0.1 kg (1.8%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnum | 15 g | 60 min | 13 % |
| Boil | Magnum | 15 g | 30 min | 13 % |
| Boil | Cascade | 15 g | 15 min | 7 % |
| Boil | Mosaic | 10 g | 0 min | 12 % |
| Boil | Cascade | 15 g | 0 min | 7 % |
| Boil | Simcoe | 15 g | 0 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| US05 | Ale | Dry | 11.5 g | --- |