

# APA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **45**
- SRM **5.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (63.8%)	81 %	4
Grain	Pszeniczny	0.7 kg (20.3%)	85 %	4
Grain	Oats, Flaked	0.4 kg (11.6%)	80 %	2
Grain	Caramunich® typ I	0.15 kg (4.3%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	11 g	60 min	8.8 %
Boil	Marynka	35 g	20 min	8.8 %
Whirlpool	Cascade	65 g	0 min	6 %
Dry Hop	Cascade	65 g	0 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis