

# Apa

- Gravity **12.6 BLG**
- ABV ---
- IBU **59**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3 kg (66.7%)	80 %	4
Grain	Briess - Goldpils Vienna Malt	0.5 kg (11.1%)	80 %	7
Grain	Pilzneński	1 kg (22.2%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	20 g	50 min	17 %
Aroma (end of boil)	Equinox	10 g	15 min	13.1 %
Aroma (end of boil)	Ahtanum	10 g	15 min	5 %
Aroma (end of boil)	Azacca	10 g	15 min	14 %
Whirlpool	Equinox	10 g	2 min	13.1 %
Whirlpool	Ahtanum	10 g	2 min	5 %
Whirlpool	Azacca	10 g	2 min	14 %
Aroma (end of boil)	Ahtanum	5 g	5 min	5 %
Aroma (end of boil)	Azacca	5 g	5 min	14 %
Whirlpool	Summit	5 g	2 min	17 %
Aroma (end of boil)	Equinox	5 g	5 min	13.1 %
Dry Hop	Equinox	25 g	6 day(s)	13.1 %
Dry Hop	Azacca	25 g	6 day(s)	14 %
Dry Hop	Ahtanum	25 g	6 day(s)	5 %