

# APA

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **40**
- SRM **6.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **28.7 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep©Ale	3 kg (69%)	79 %	7
Grain	Strzegom Pilzneński	1.25 kg (28.7%)	80 %	4
Grain	Słód Karmelowy 300EBC	0.1 kg (2.3%)	70 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	70 min	8.8 %
Boil	Ahtanum	35 g	25 min	3.4 %
Boil	Magnum	44 g	5 min	11.5 %
Dry Hop	Ahtanum	35 g	2 day(s)	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	120 ml	---