

APA

- 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 | --- |