

## APA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **28**
- SRM **4.8**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **40 min**
- Evaporation rate **5 %/h**
- Boil size **20.5 liter(s)**

### Mash information

- Mash efficiency **57 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód PILZEŃSKI Viking Malt	5 kg (76.9%)	80 %	4
Grain	Słód PSZENICZNY STRZEGOM	1 kg (15.4%)	82 %	4
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	40 min	10 %
Aroma (end of boil)	Chinook	30 g	15 min	10 %
Dry Hop	Mosaic	20 g	4 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis