

## APA 2 7.03

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **16**
- SRM **3.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (98.2%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.1 kg (1.8%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	15.5 %
Aroma (end of boil)	Simcoe	20 g	1 min	13.2 %
Aroma (end of boil)	Galaxy	20 g	1 min	14.5 %
Dry Hop	Simcoe	30 g	5 day(s)	13.2 %
Dry Hop	Galaxy	30 g	5 day(s)	14.5 %

### Yeasts

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