

## APA

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **9**
- SRM **3.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

### Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.6 kg (85.7%)	80 %	4
Grain	Słód Żytni	0.6 kg (14.3%)	81 %	9

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz CZ	20 g	70 min	4 %
Aroma (end of boil)	Warrior® (USA)	60 g	0 min	15.5 %
Whirlpool	Zythos® (USA) 90 g	60 g	0 min	11 %
Whirlpool	Falconer's Flight® (USA)	30 g	0 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
fermentis US-05	Ale	Slant	150 ml	---