

# APA

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **22**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (90%)	80 %	5
Grain	Pszeniczny	0.5 kg (10%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	10 g	10 min	15 %
Aroma (end of boil)	Sabro	20 g	10 min	15 %
Whirlpool	Sabro	20 g	10 min	15 %
Dry Hop	Sabro	50 g	2 day(s)	15 %