

## APA 3/34

- Gravity **13.8 BLG**
- ABV ---
- IBU **32**
- SRM **6.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **20.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (87%)	81 %	4
Grain	przeniczny	0.25 kg (4.3%)	80 %	3
Grain	Karmelowy Czerwony	0.25 kg (4.3%)	75 %	59
Grain	Strzegom Karmel 30	0.25 kg (4.3%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Amarillo	15 g	15 min	9.5 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Aroma (end of boil)	Amarillo	10 g	5 min	9.5 %
Whirlpool	Citra	20 g	10 min	12 %
Dry Hop	Citra	15 g	5 day(s)	12 %
Dry Hop	Amarillo	15 g	5 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	150 ml	---