

# Apa

- Gravity **11.2 BLG**
- ABV ---
- IBU **45**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	2 kg (50%)	80 %	6
Grain	Pilzneński	1 kg (25%)	81 %	4
Grain	Pszeniczny jasny niemiecki	0.5 kg (12.5%)	82 %	5
Grain	Karmelowy Pale Cara	0.5 kg (12.5%)	75 %	9

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	25 g	45 min	13.1 %
Aroma (end of boil)	Pekko	20 g	6 min	13.6 %
Aroma (end of boil)	Ahtanum	20 g	4 min	3.4 %
Mash	Kohatu	20 g	2 min	6.6 %
Dry Hop	Kohatu	30 g	7 day(s)	6.6 %
Dry Hop	Ahtanum	30 g	7 day(s)	3.4 %
Dry Hop	Equinox	25 g	5 day(s)	13.1 %
Dry Hop	Pekko	30 g	7 day(s)	13.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US - 05	Ale	Dry	5 g	---

## Extras

Type	Name	Amount	Use for	Time
Herb	Hibiskus	50 g	Boil	5 min