

## apa

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **24**
- SRM **4.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **33.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (51.4%)	77 %	5
Grain	Pszeniczny	1.7 kg (23%)	77 %	4
Grain	Płatki pszeniczne	0.4 kg (5.4%)	40 %	3
Grain	Płatki owsiane	0.8 kg (10.8%)	40 %	3
Grain	Cara-Pils/Dextrine	0.7 kg (9.5%)	72 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.8 %