

# APA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **49**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **45 min**
- Evaporation rate **1 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (66.7%)	85 %	7
Grain	Weyermann - Bohemian Pilsner Malt	1 kg (16.7%)	81 %	4
Grain	Weyermann - Barke® Viena Malt	1 kg (16.7%)	81 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	30 min	10 %
Boil	Lublin (Lubelski)	50 g	30 min	4 %
Boil	Cascade	30 g	30 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka pomarańczy	20 g	Boil	30 min
Herb	Trawa cytrynowa	20 g	Boil	30 min