

## apa

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM ---

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 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	Castle Pale Ale	6 kg (100%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	30 min	10 %

### Notes

- Ziarno pale ale 2,5 kg  
pszeniczny pilznieński 2 kg  
monachijski 1,5 kg  
chmiele Marynka 50 gotowanie 30 min  
lubelski 50 gotowanie 30 min  
na zimno 30 g lubelski  
*Sep 2, 2021, 12:35 PM*