

## apa 4

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **76**
- SRM **3.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess DME - Pilsen Light	5 kg (90.9%)	95 %	4
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	60 g	45 min	4 %
Boil	marynka	60 g	30 min	8 %
Boil	iunga	60 g	15 min	8 %
Boil	bavarian mandarin	90 g	0 min	5 %