

# APA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **47**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (58.1%)	80 %	5
Grain	Pilzneński	1.3 kg (30.2%)	81 %	4
Grain	Pszeniczny	0.5 kg (11.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Cascade	50 g	10 min	6 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %
Whirlpool	Centennial	40 g	20 min	8.9 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %
Dry Hop	Citra	30 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	600 ml	White Labs