

# APA

---

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **34**
- SRM **5.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (80%)	81 %	4
Grain	Strzegom Monachijski typ II	0.2 kg (7.3%)	79 %	22
Grain	Pszeniczny	0.2 kg (7.3%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.15 kg (5.5%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	60 min	7.6 %
Boil	Cascade	15 g	30 min	7.6 %