

# Apa

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **19**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.2 liter(s)**
- Total mash volume **41.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (57.7%)	80 %	5
Grain	Pszeniczny	2 kg (19.2%)	85 %	4
Grain	Monachijski	1 kg (9.6%)	80 %	16
Grain	Płatki owsiane	1 kg (9.6%)	60 %	3
Grain	Płatki pszeniczne	0.4 kg (3.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Whirlpool	Citra	40 g	10 min	12 %
Dry Hop	Citra	50 g	7 day(s)	12 %
Dry Hop	Amarillo	50 g	7 day(s)	9.5 %