

# APA

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **32**
- SRM **12.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **22.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1 liter(s) / kg**
- Mash size **2 liter(s)**
- Total mash volume **4 liter(s)**

## Fermentables

| Type           | Name                           | Amount         | Yield | EBC |
|----------------|--------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 1.7 kg (45.9%) | 81 %  | 26  |
| Grain          | Caraaroma                      | 0.2 kg (5.4%)  | 78 %  | 350 |
| Grain          | Weyermann - Carawheat          | 0.1 kg (2.7%)  | 77 %  | 110 |
| Grain          | Strzegom Monachijski typ II    | 0.6 kg (16.2%) | 79 %  | 22  |
| Grain          | Viking Pale Ale malt           | 1.1 kg (29.7%) | 80 %  | 5   |

## Hops

| Use for             | Name         | Amount | Time   | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil                | Topaz        | 5 g    | 60 min | 20.2 %     |
| Aroma (end of boil) | Topaz        | 20 g   | 5 min  | 20.2 %     |
| Aroma (end of boil) | Enigma (AUS) | 25 g   | 5 min  | 17 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | ---        |