

# APA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

## Fermentables

| Type    | Name                       | Amount         | Yield | EBC |
|---------|----------------------------|----------------|-------|-----|
| Grain   | Pilzneński                 | 4.5 kg (76.3%) | 81 %  | 4   |
| Grain   | Strzegom Monachijski typ I | 0.4 kg (6.8%)  | 79 %  | 16  |
| Adjunct | Płatki owsiane             | 1 kg (16.9%)   | 85 %  | 3   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Mosaic | 80 g   | 15 min | 10 %       |