

## APA kg2

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **37**
- SRM **11.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (50%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (28.6%)	79 %	22
Grain	Caramel/Crystal Malt - 150	0.5 kg (7.1%)	72 %	150
Grain	Caramel/Crystal Malt - 90	0.5 kg (7.1%)	75 %	90
Grain	Melanoiden Malt	0.5 kg (7.1%)	80 %	39

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Motueka	40 g	15 min	7 %
Aroma (end of boil)	Australian Cascade	30 g	10 min	7.3 %
Aroma (end of boil)	Mosaic	20 g	5 min	11.8 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	2 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Omega Hot Head	Ale	Slant	250 ml	x

### Notes

- Projektowana warka na Omega Hot Head  
*Jun 28, 2017, 6:41 PM*