

APA PK

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **35**
- SRM **8.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **0 %**
- Size with trub loss **19 liter(s)**
- Boil time **120 min**
- Evaporation rate **12 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (78.4%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.8 kg (15.7%) | 79 % | 16 |
| Grain | Karmelowy Czerwony | 0.2 kg (3.9%) | 75 % | 59 |
| Grain | Strzegom Karmel 300 | 0.1 kg (2%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 15.1 % |
| Aroma (end of boil) | Centennial | 20 g | 0 min | 10.5 % |
| Dry Hop | Centennial | 30 g | 3 day(s) | 10.5 % |