

# APA SUN

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **35**
- SRM **7.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **18.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.2 kg (86.5%)	80 %	7
Grain	Słód Caramunich Typ II Weyermann	0.15 kg (4.1%)	73 %	120
Grain	crystal ligh	0.15 kg (4.1%)	75 %	170
Grain	Płatki orkiszowe	0.2 kg (5.4%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8.8 %
Boil	Simcoe	20 g	15 min	13.2 %
Boil	Cascade	15 g	5 min	6.8 %
Dry Hop	Cascade	105 g	5 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar