

# APA Twój browar

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **43**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	3.15 kg (60%)	80.5 %	6
Grain	Pilznieński	1.6 kg (30.5%)	81 %	4
Grain	Płatki owsiane	0.5 kg (9.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	30 min	11.5 %
Aroma (end of boil)	Cascade	50 g	5 min	6 %
Aroma (end of boil)	Mosaic	25 g	1 min	11.8 %
Whirlpool	Centennial	50 g	20 min	10.9 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %
Dry Hop	Citra	50 g	3 day(s)	12.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	Wirpool w 75C	50 g	Boil	20 min