

# APA z kawą - SZYSZKA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45 liter(s)**
- Total mash volume **60 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	13 kg (86.7%)	80 %	5
Grain	Viking Pilsner malt	2 kg (13.3%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	100 g	5 min	12 %
Boil	Amarillo	100 g	5 min	9.5 %
Boil	Centennial	100 g	5 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	kawa	200 g	Secondary	4 day(s)