

# Apka

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (71.4%) | 80 %  | 5   |
| Grain | Strzegom Pszeniczny  | 0.5 kg (14.3%) | 81 %  | 6   |
| Grain | Strzegom Pilzneński  | 0.5 kg (14.3%) | 80 %  | 4   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Mosaic | 20 g   | 60 min   | 10 %       |
| Aroma (end of boil) | Citra  | 10 g   | 5 min    | 12 %       |
| Aroma (end of boil) | Simcoe | 10 g   | 5 min    | 13.2 %     |
| Dry Hop             | Citra  | 10 g   | 5 day(s) | 12 %       |
| Dry Hop             | Simcoe | 10 g   | 5 day(s) | 13.2 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |