

# APPA - American Pacyfic Pale Ale

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **5.7**
- 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 **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (90%)	80 %	5
Grain	Abbey Malt Weyermann	0.5 kg (10%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	15 g	60 min	17 %
Boil	Amarillo	15 g	1 min	9.5 %
Boil	Rakau (NZ)	15 g	1 min	9.5 %
Dry Hop	Rakau (NZ)	20 g	3 day(s)	9.5 %
Dry Hop	Amarillo	20 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	50 g	Fermentis

## Notes

- zacieranie 68°C, bez mash-out  
temperatura fermentacji 16-18°C  
cold crush ~36h

refermentacja - 130g glukozy  
Nov 27, 2019, 2:46 PM