

Apunia

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **38**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **58.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **37.4 liter(s)**
- Total mash volume **48.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 8 kg (74.8%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1 kg (9.3%) | 79 % | 16 |
| Grain | Pszeniczny | 1.5 kg (14%) | 85 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (1.9%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | citra | 30 g | 60 min | 13.4 % |
| Boil | Chinook | 30 g | 30 min | 13 % |
| Boil | Mosaic | 30 g | 5 min | 10 % |
| Dry Hop | Cascade | 30 g | 4 day(s) | 6 % |
| Dry Hop | Amarillo | 30 g | 2 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 250 ml | Fermentis |