

## E.L.A. APA

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **44**
- SRM **3.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (40%)	85 %	4
Grain	Płatki owsiane	0.5 kg (10%)	60 %	3
Grain	Viking Pale Ale malt	2.5 kg (50%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	15 g	60 min	13 %
Boil	Nectaron	20 g	20 min	12.3 %
Aroma (end of boil)	Nectaron	10 g	5 min	12.3 %
Aroma (end of boil)	Azacca	10 g	5 min	13 %
Aroma (end of boil)	Enigma (AUS)	10 g	5 min	17.2 %
Dry Hop	Nectaron	20 g	5 day(s)	12.3 %
Dry Hop	Azacca	20 g	5 day(s)	13 %
Dry Hop	Enigma (AUS)	20 g	5 day(s)	17.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Liquid	40 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Flavor	Zest grejpfrutowy	50 g	Secondary	5 day(s)