

# Latoidzie APA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4 kg (72.7%)	81 %	4
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	Weyermann - Carapils	0.5 kg (9.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	11 %
Whirlpool	Citra	50 g	20 min	12 %
Whirlpool	Mosaic	50 g	20 min	10 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Amarillo	100 g	2 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	50 ml	Wyeast Labs