

## Light brown APA

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- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU **30**
- SRM **7.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (78.9%)	80 %	4
Grain	Strzegom Karmel 400	0.2 kg (5.3%)	--- %	400
Grain	Weyermann - Carared	0.1 kg (2.6%)	75 %	45
Grain	Strzegom Wiedeński	0.5 kg (13.2%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	8 g	60 min	12 %
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Dry Hop	Citra	20 g	4 day(s)	12 %
Dry Hop	Lublin (Lubelski)	20 g	4 day(s)	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	8 g	---