

## meal apa

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **43**
- SRM **5.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **40.6 liter(s)**
- Total mash volume **46.4 liter(s)**

### Fermentables

| Type  | Name                    | Amount         | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt    | 3.6 kg (62.1%) | 80 %  | 5   |
| Grain | Płatki owsiane          | 0.9 kg (15.5%) | 60 %  | 3   |
| Grain | Płatki pszeniczne       | 0.4 kg (6.9%)  | 60 %  | 3   |
| Grain | Pszeniczny              | 0.7 kg (12.1%) | 85 %  | 4   |
| Grain | Cara Gold Castlemalting | 0.2 kg (3.4%)  | 78 %  | 120 |

### Hops

| Use for             | Name          | Amount | Time   | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil                | Magnum        | 20 g   | 30 min | 10.5 %     |
| Boil                | Nelson Sauvín | 20 g   | 15 min | 11.3 %     |
| Boil                | Riwaka        | 10 g   | 15 min | 8.2 %      |
| Aroma (end of boil) | Nelson Sauvín | 15 g   | 3 min  | 11.3 %     |
| Aroma (end of boil) | riwaka        | 15 g   | 3 min  | 8.2 %      |
| Whirlpool           | Nelson Sauvín | 20 g   | 20 min | 11.3 %     |
| Whirlpool           | riwaka        | 15 g   | 20 min | 8.2 %      |