

# SH APA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **70 liter(s)**
- Trub loss **5 %**
- Size with trub loss **74.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **89.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **42.5 liter(s)**
- Total mash volume **59.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	15 kg (88.2%)	80 %	4
Grain	Carabelge	1 kg (5.9%)	80 %	30
Grain	Strzegom Pszeniczny	1 kg (5.9%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	40 g	60 min	10 %
Boil	Mosaic	50 g	30 min	10 %
Boil	Mosaic	60 g	15 min	10 %
Aroma (end of boil)	Mosaic	100 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safeale	Ale	Dry	33 g	---