

test_APA_zacier

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **47**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 3 kg (50%) | 80 % | 7 |
| Grain | Pszeniczny | 1 kg (16.7%) | 85 % | 4 |
| Grain | Briess - Pilsen Malt | 2 kg (33.3%) | 80.5 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Magnum | 10 g | 60 min | 13.5 % |
| Boil | citra | 15 g | 30 min | 14.1 % |
| Boil | citra | 15 g | 15 min | 14.1 % |
| Boil | Cascade | 15 g | 15 min | 6 % |
| Boil | citra | 15 g | 5 min | 14.1 % |
| Boil | Cascade | 15 g | 5 min | 6 % |
| Aroma (end of boil) | citra | 15 g | -3 min | 14.1 % |
| Aroma (end of boil) | Cascade | 20 g | -3 min | 6 % |
| Dry Hop | citra | 40 g | 4 day(s) | 14.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11.5 g | --- |