

## apa

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **4.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

### Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.5 kg (71.4%) | 79 %  | 6   |
| Grain | Pilzneński        | 1 kg (28.6%)   | 81 %  | 4   |

### Hops

| Use for   | Name                   | Amount | Time   | Alpha acid |
|-----------|------------------------|--------|--------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 8 g    | 45 min | 15.5 %     |
| Whirlpool | Equinox                | 15 g   | 30 min | 13.1 %     |