

# Apunia

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **38**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **58.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **37.4 liter(s)**
- Total mash volume **48.1 liter(s)**

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt       | 8 kg (74.8%)  | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 1 kg (9.3%)   | 79 %  | 16  |
| Grain | Pszeniczny                 | 1.5 kg (14%)  | 85 %  | 4   |
| Grain | Karmelowy Jasny 30EBC      | 0.2 kg (1.9%) | 75 %  | 30  |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | citra    | 30 g   | 60 min   | 13.4 %     |
| Boil    | Chinook  | 30 g   | 30 min   | 13 %       |
| Boil    | Mosaic   | 30 g   | 5 min    | 10 %       |
| Dry Hop | Cascade  | 30 g   | 4 day(s) | 6 %        |
| Dry Hop | Amarillo | 30 g   | 2 day(s) | 9.5 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 250 ml | Fermentis  |