

## APA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **42**
- SRM **3.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński  | 5 kg (91.7%)   | 80 %  | 4   |
| Grain | Weyermann - Carapils | 0.25 kg (4.6%) | 78 %  | 4   |
| Grain | Płatki owsiane       | 0.2 kg (3.7%)  | 85 %  | 3   |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 30 g   | 60 min   | 13 %       |
| Boil                | Cascade | 15 g   | 5 min    | 6 %        |
| Aroma (end of boil) | Cascade | 15 g   | 1 min    | 6 %        |
| Dry Hop             | Cascade | 70 g   | 3 day(s) | 6 %        |
| Dry Hop             | Simcoe  | 30 g   | 3 day(s) | 13.2 %     |

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 100 ml | Fermentum Mobile |