

## summer APA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **46**
- SRM **4.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27.6 liter(s)**

### Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński          | 2.5 kg (41.7%) | 80 %  | 4   |
| Grain | Viking Pale Ale malt         | 2.5 kg (41.7%) | 80 %  | 5   |
| Grain | Briess - 2 Row Carapils Malt | 1 kg (16.7%)   | 75 %  | 3   |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Mosaic  | 10 g   | 60 min   | 10 %       |
| Boil                | Citra   | 10 g   | 60 min   | 12 %       |
| Boil                | Cascade | 20 g   | 60 min   | 6 %        |
| Aroma (end of boil) | Citra   | 20 g   | 10 min   | 12 %       |
| Aroma (end of boil) | Cascade | 20 g   | 10 min   | 6 %        |
| Dry Hop             | Mosaic  | 20 g   | 4 day(s) | 10 %       |
| Dry Hop             | Citra   | 70 g   | 4 day(s) | 12 %       |
| Dry Hop             | Cascade | 10 g   | 4 day(s) | 6 %        |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |