

# 111 APA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **35**
- SRM **5.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (14.3%)	79 %	10
Grain	Caramel/Crystal Malt - 10L	0.5 kg (7.1%)	75 %	20
Grain	Strzegom Pszeniczny	0.5 kg (7.1%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	11.5 %
Boil	Calypso	25 g	20 min	14.9 %
Boil	Citra	15 g	1 min	12 %

## Yeasts

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