

138 APA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **39**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **24.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (66%)	80 %	5
Grain	Strzegom Wiedeński	1.5 kg (28.3%)	79 %	10
Grain	Weyermann - Carapils	0.3 kg (5.7%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	8 g	60 min	11.3 %
Boil	Simcoe	12 g	60 min	13.2 %
Boil	Simcoe	15 g	20 min	12.9 %
Boil	Citra	15 g	1 min	12 %

Yeasts

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