

## 158 APA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **36**
- SRM **4.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **24.9 liter(s)**

### Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.4 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (88.2%) | 80 %  | 5   |
| Grain | Strzegom Pszeniczny  | 0.3 kg (5.9%)  | 81 %  | 6   |
| Grain | Bestmalz Carmel Pils | 0.3 kg (5.9%)  | 75 %  | 5   |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Magnum   | 20 g   | 60 min | 12.7 %     |
| Boil    | Amarillo | 15 g   | 20 min | 8.7 %      |
| Boil    | Citra    | 20 g   | 1 min  | 12 %       |

### Yeasts

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