

## #17 APA ELLA

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **44**
- SRM **14.6**
- 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 **60 min**
- Evaporation rate **1 %/h**
- Boil size **21.2 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8.5 liter(s)**

### Fermentables

| Type           | Name                             | Amount          | Yield | EBC |
|----------------|----------------------------------|-----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny       | 1.7 kg (44.4%)  | 80 %  | 45  |
| Grain          | Viking Pilsner malt              | 0.9 kg (23.5%)  | 82 %  | 4   |
| Grain          | Viking Pale Ale malt             | 0.33 kg (8.6%)  | 80 %  | 5   |
| Grain          | monachijski Viking Malt (ciemny) | 0.24 kg (6.3%)  | 78 %  | 22  |
| Grain          | monachijski Viking Malt (jasny)  | 0.41 kg (10.7%) | 78 %  | 16  |
| Grain          | Caraaroma                        | 0.25 kg (6.5%)  | 78 %  | 350 |

### Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Ella (AUS) | 15 g   | 60 min   | 16.3 %     |
| Aroma (end of boil) | Ella (AUS) | 15 g   | 15 min   | 16.3 %     |
| Aroma (end of boil) | Ella (AUS) | 20 g   | 0 min    | 16.3 %     |
| Dry Hop             | Ella (AUS) | 50 g   | 7 day(s) | 16.3 %     |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11.5 g | ---        |