

#23 APA

- Gravity **14 BLG**
- ABV ---
- IBU **64**
- SRM **11.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 1.3 kg (33.3%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 1.6 kg (41%) | 79 % | 22 |
| Grain | Pszeniczny | 0.5 kg (12.8%) | 85 % | 4 |
| Grain | Abbey Castle | 0.5 kg (12.8%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Chinook | 10 g | 45 min | 12.8 % |
| Boil | Chinook | 20 g | 30 min | 12.8 % |
| Boil | Chinook | 20 g | 10 min | 12.8 % |
| Aroma (end of boil) | Huell Melon | 50 g | 5 min | 6.6 % |
| Dry Hop | Simcoe | 50 g | 1 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 10 g | --- |