

## 33. APA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **36**
- SRM **4.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 2.5 kg (100%) | 80 %  | 7   |

### Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Equinox | 15 g   | 60 min | 11.7 %     |
| Whirlpool | Equinox | 85 g   | 0 min  | 13.1 %     |

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM55 Zielone Wzgórze | Ale  | Slant | 100 ml | Fermentum Mobile |