

# APA 082018

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pilzneński	4 kg (70.2%)	79 %	4
Grain	Strzegom Monachijski typ II	1 kg (17.5%)	79 %	22
Grain	Płatki pszeniczne	0.5 kg (8.8%)	85 %	3
Grain	Strzegom Karmel 30	0.2 kg (3.5%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	15.5 %
Aroma (end of boil)	Citra	20 g	4 min	12 %
Aroma (end of boil)	Cascade	20 g	4 min	6 %
Aroma (end of boil)	Simcoe	10 g	4 min	13.2 %
Dry Hop	Citra	30 g	2 day(s)	12 %
Dry Hop	Cascade	20 g	2 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	4 g	Mash	---
Water Agent	Kwas mlekowy zacier 9 ml	9 g	Mash	---
Water Agent	Kwas mlekowy wysładzanie 18 ml/20 l	18 g	Mash	---