

Apa

- Gravity **12.6 BLG**
- ABV ---
- IBU **59**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Pale Ale | 3 kg (66.7%) | 80 % | 4 |
| Grain | Briess - Goldpils Vienna Malt | 0.5 kg (11.1%) | 80 % | 7 |
| Grain | Pilzneński | 1 kg (22.2%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Summit | 20 g | 50 min | 17 % |
| Aroma (end of boil) | Equinox | 10 g | 15 min | 13.1 % |
| Aroma (end of boil) | Ahtanum | 10 g | 15 min | 5 % |
| Aroma (end of boil) | Azacca | 10 g | 15 min | 14 % |
| Whirlpool | Equinox | 10 g | 2 min | 13.1 % |
| Whirlpool | Ahtanum | 10 g | 2 min | 5 % |
| Whirlpool | Azacca | 10 g | 2 min | 14 % |
| Aroma (end of boil) | Ahtanum | 5 g | 5 min | 5 % |
| Aroma (end of boil) | Azacca | 5 g | 5 min | 14 % |
| Whirlpool | Summit | 5 g | 2 min | 17 % |
| Aroma (end of boil) | Equinox | 5 g | 5 min | 13.1 % |
| Dry Hop | Equinox | 25 g | 6 day(s) | 13.1 % |
| Dry Hop | Azacca | 25 g | 6 day(s) | 14 % |
| Dry Hop | Ahtanum | 25 g | 6 day(s) | 5 % |