

# Apa

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **11.7**
- 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 **15 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (41.2%)	80 %	4
Grain	Pszeniczny	0.5 kg (10.3%)	85 %	4
Grain	Strzegom Wiedeński	2 kg (41.2%)	79 %	10
Grain	Strzegom Karmel 300	0.36 kg (7.4%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	12.5 g	60 min	13.2 %
Boil	Lublin (Lubelski)	10 g	60 min	4 %