

## Apa 2019:) 2.0

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **40**
- SRM ---

### 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 **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale (niemcy)	1.7 kg (60.7%)	--- %	---
Grain	Pszeniczny jasny(...)?	0.7 kg (25%)	--- %	---
Grain	Carmel pils (niemcy)	0.2 kg (7.1%)	--- %	---
Grain	Platki owsiane	0.2 kg (7.1%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	6 g	50 min	11.3 %
Boil	Cascade usa	4 g	50 min	7.1 %
Boil	Southern passion	12 g	15 min	11.7 %
Boil	Galaxy	8 g	7 min	14.5 %
Boil	African queen	20 g	0 min	13.5 %
Boil	Galaxy	12 g	0 min	14.5 %
Boil	Southern passion	38 g	0 min	11.7 %