

# APA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **52**
- SRM **8.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Golden Ale Viking Malt	5 kg (41.7%)	--- %	11
Grain	Słód Pale Ale Viking Malt	5 kg (41.7%)	--- %	6
Grain	Słód Red Ale Viking Malt	1 kg (8.3%)	--- %	70
Grain	Słód Cookie Viking Malt	1 kg (8.3%)	--- %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Citra	50 g	10 min	12 %
Boil	Mosaic	50 g	10 min	10 %
Dry Hop	Citra	50 g	10 day(s)	12 %
Dry Hop	Mosaic	50 g	10 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	20 g	---