

# Apa

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **42**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **56.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **52 liter(s)**
- Total mash volume **65 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	10 kg (76.9%)	79 %	6
Grain	Strzegom Pilzneński	3 kg (23.1%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	30 min	12 %
Boil	Simcoe	30 g	30 min	12.6 %
Aroma (end of boil)	Citra	30 g	5 min	12 %
Aroma (end of boil)	Simcoe	70 g	5 min	12.6 %
Whirlpool	Citra	30 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	---