

## apa

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU ---
- SRM ---
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

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

### Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	APA	5 kg (100%)	--- %	---

### Notes

- Słód pale ale 2,5 kg  
Słód monachijski 1,5 kg  
Słód przenieczny 1 kg bruntal  
Słód pilzneński 1 viking Malt  
Chmielenie 50 g chinnok 50 citra 30 g  
citra na zimno 30  
*Aug 25, 2021, 6:30 PM*