

# Apa

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **19**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (57.7%)	80 %	5
Grain	Pszeniczny	1 kg (19.2%)	85 %	4
Grain	Monachijski	0.5 kg (9.6%)	80 %	16
Grain	Płatki owsiane	0.5 kg (9.6%)	60 %	3
Grain	Płatki pszeniczne	0.2 kg (3.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Whirlpool	Citra	20 g	10 min	12 %
Dry Hop	Citra	25 g	7 day(s)	12 %
Dry Hop	Amarillo	25 g	7 day(s)	9.5 %