

## Apa 7

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- Gravity **13.1 BLG**
- ABV ---
- IBU **38**
- SRM **6.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **80 %**
- 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	Strzegom Pale Ale	3.6 kg (69.2%)	79 %	6
Grain	Strzegom Pilzneński	0.8 kg (15.4%)	80 %	4
Grain	Bestmaltz Pszeniczny	0.6 kg (11.5%)	80 %	5
Grain	Strzegom Bursztynowy	0.2 kg (3.8%)	80 %	80

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	17 g	60 min	13 %
Boil	Amarillo	15 g	30 min	9.5 %
Boil	Centennial	10 g	10 min	10.5 %
Aroma (end of boil)	Cascade	15 g	0 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Slant	200 ml	---