

# APA I

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- Gravity **11.9 BLG**
- ABV ---
- IBU **52**
- SRM ---
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (39.2%)	80 %	---
Grain	Strzegom Monachijski typ I	2 kg (39.2%)	79 %	---
Grain	Karmelowy Czerwony	0.5 kg (9.8%)	75 %	---
Sugar	Cukier	0.6 kg (11.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	55 g	60 min	9.5 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	5 min	4 %
Aroma (end of boil)	Simcoe	30 g	0 min	13.2 %
Aroma (end of boil)	Cascade	30 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	11 g	---