

## APA II

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **4.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.4 kg (92.3%)	80 %	5
Grain	Strzegom Monachijski typ I	0.2 kg (7.7%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	50 min	15.5 %
Whirlpool	Cascade	15 g	15 min	6 %
Whirlpool	Citra	15 g	15 min	12 %
Dry Hop	Equinox	15 g	7 day(s)	13.1 %
Dry Hop	Cascade	10 g	7 day(s)	6 %
Dry Hop	Citra	10 g	7 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	7 g	Fermentis