

## APA of the 50s

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **24**
- SRM **10.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **39.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (75.8%)	80 %	5
Grain	Weyermann Specjal W	0.5 kg (7.6%)	68 %	300
Grain	Pszeniczny	1 kg (15.2%)	85 %	4
Grain	Grodziski pszeniczny wędzony dębem	0.1 kg (1.5%)	80 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	12.1 %
Dry Hop	Styrian Golding	30 g	3 day(s)	2.8 %
Boil	Simcoe	15 g	30 min	12.1 %
Dry Hop	East Kent Goldings	30 g	3 day(s)	5.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	20 min