

# APAn Tu Nie Stał

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- Gravity **11.4 BLG**
- ABV ---
- IBU **48**
- SRM **7.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **18.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (88.6%)	85 %	6
Grain	Weyermann - Carared	0.25 kg (6.3%)	75 %	45
Grain	Strzegom Pszeniczny	0.2 kg (5.1%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Simcoe	10 g	30 min	13.2 %
Boil	Simcoe	15 g	10 min	13.2 %
Aroma (end of boil)	Simcoe	15 g	0 min	13.2 %
Dry Hop	Simcoe	50 g	---	13.2 %

## Yeasts

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