

APAn Tu Nie Stał

- 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 | --- |