

# ApaSaaz

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **39**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (46.2%)	80 %	5
Grain	Monachijski	1.5 kg (23.1%)	80 %	16
Grain	Pilzneński	1 kg (15.4%)	81 %	4
Grain	Weyermann - Carapils	1 kg (15.4%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	60 min	6 %
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %
Boil	Chinook	10 g	60 min	11 %
Boil	Saaz (Czech Republic)	30 g	5 min	4.5 %
Boil	Chinook	10 g	5 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	1 g	Fermentis