

# APKA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **38**
- SRM **3.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **66 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **30.5 liter(s)**
- Total mash volume **42.7 liter(s)**

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 11 kg (90.2%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 1.2 kg (9.8%) | 81 %  | 6   |

## Hops

| Use for    | Name    | Amount | Time     | Alpha acid |
|------------|---------|--------|----------|------------|
| First Wort | Chinook | 40 g   | 60 min   | 13 %       |
| Whirlpool  | Cascade | 60 g   | 30 min   | 6 %        |
| Whirlpool  | Chinook | 40 g   | 30 min   | 13 %       |
| Dry Hop    | Cascade | 120 g  | 3 day(s) | 6 %        |
| Dry Hop    | Chinook | 80 g   | 3 day(s) | 13 %       |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 1 ml   | Fermentum Mobile |

## Notes

- Goryczka raczej bliżej 30IBU, bo whirlpool będzie w temp 77°C  
Ekstrakt wg beersmitha wychodzi na poziomie 12 Plato  
*Jan 12, 2019, 12:12 AM*