

# Brewbert APA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **24**
- SRM **8.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (57.1%)	80 %	3.5
Grain	Strzegom Wiedeński	1 kg (19%)	79 %	10
Grain	Strzegom Monachijski typ I	1 kg (19%)	79 %	16
Grain	Fawcett - Crystal	0.25 kg (4.8%)	70 %	160

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	15 g	10 min	12 %
Boil	Galaxy	5 g	10 min	15 %
Boil	Nelson Sauvín	25 g	5 min	12 %
Boil	Galaxy	15 g	5 min	15 %
Boil	Mosaic	10 g	5 min	11 %
Whirlpool	Nelson Sauvín	35 g	---	12 %
Whirlpool	Galaxy	15 g	---	15 %
Whirlpool	Mosaic	10 g	---	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Water Agent	lactol	2 g	Mash	---
Fining	whirlfloc	0.5 g	Boil	10 min