

## summer APA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **46**
- SRM **4.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (41.7%)	80 %	4
Grain	Viking Pale Ale malt	2.5 kg (41.7%)	80 %	5
Grain	Briess - 2 Row Carapils Malt	1 kg (16.7%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10 %
Boil	Citra	10 g	60 min	12 %
Boil	Cascade	20 g	60 min	6 %
Aroma (end of boil)	Citra	20 g	10 min	12 %
Aroma (end of boil)	Cascade	20 g	10 min	6 %
Dry Hop	Mosaic	20 g	4 day(s)	10 %
Dry Hop	Citra	70 g	4 day(s)	12 %
Dry Hop	Cascade	10 g	4 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis