

# #1 APA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **36**
- SRM **6.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (63%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (31.5%)	79 %	16
Grain	Płatki owsiane	0.175 kg (5.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	8 g	60 min	14 %
Aroma (end of boil)	Ekuanot	10 g	5 min	14 %
Aroma (end of boil)	Citra	10 g	10 min	12 %
Dry Hop	Citra	10 g	4 day(s)	12 %
Dry Hop	Ekuanot	22 g	2 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis