

134 APA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **35**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (57.4%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 1.5 kg (24.6%) | 82 % | 4 |
| Grain | Strzegom Pszeniczny | 0.5 kg (8.2%) | 81 % | 6 |
| Grain | Bestmalz Carmel Pils | 0.3 kg (4.9%) | 75 % | 5 |
| Grain | Weyermann - Carared | 0.3 kg (4.9%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Simcoe | 20 g | 60 min | 13.2 % |
| Boil | Amarillo | 20 g | 20 min | 9.5 % |
| Boil | Citra | 20 g | 1 min | 12 % |

Yeasts

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