

158 APA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **36**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **24.9 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (88.2%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 0.3 kg (5.9%) | 81 % | 6 |
| Grain | Bestmalz Carmel Pils | 0.3 kg (5.9%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 12.7 % |
| Boil | Amarillo | 15 g | 20 min | 8.7 % |
| Boil | Citra | 20 g | 1 min | 12 % |

Yeasts

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