

#18 APA

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **25**
- SRM **7.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.3 liter(s)**
- Total mash volume **4.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.7 kg (60.7%)	80 %	35
Grain	Viking Pale Ale malt	1 kg (35.7%)	80 %	5
Grain	płatki jęczmienne	0.1 kg (3.6%)	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	20 g	60 min	6 %
Aroma (end of boil)	Motueka	30 g	10 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - Wit	Ale	Dry	11 g	---