

APA 1

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **37**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (37.7%)	79 %	6
Grain	Strzegom Pilzneński	3 kg (56.6%)	80 %	4
Grain	Weyermann - Carared	0.15 kg (2.8%)	75 %	45
Grain	Weyermann - Caraamber	0.15 kg (2.8%)	75 %	65

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	13.5 %
Boil	Mosaic	10 g	10 min	12 %
Boil	Amarillo	15 g	2 min	8.7 %
Boil	cascade	15 g	2 min	7.1 %
Dry Hop	citra	25 g	4 day(s)	13.5 %
Dry Hop	Mosaic	5 g	4 day(s)	12 %
Dry Hop	Amarillo	10 g	4 day(s)	8.7 %
Dry Hop	Cascade	20 g	4 day(s)	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	16 g	Fermentis

Notes

- Zacieranie
50 min w 62 st
15 min w 72st
10 min mash out 78
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