

# APA 1

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **4.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (87.7%)	79 %	6
Grain	Strzegom Pszeniczny	0.5 kg (8.8%)	81 %	6
Grain	Weyermann - Carapils	0.2 kg (3.5%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Galaxy	10 g	10 min	15 %
Boil	Amarillo	10 g	10 min	9.5 %
Boil	Centennial	10 g	10 min	10.5 %
Whirlpool	Galaxy	10 g	0 min	15 %
Whirlpool	Amarillo	10 g	0 min	9.5 %
Whirlpool	Centennial	10 g	0 min	10.5 %
Dry Hop	Amarillo	10 g	5 day(s)	9.5 %
Dry Hop	Galaxy	10 g	5 day(s)	15 %
Dry Hop	Centennial	10 g	5 day(s)	10.5 %