

APA 10

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **38**
- SRM **3.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (66.7%)	80 %	5
Grain	Pszeniczny	0.5 kg (11.1%)	85 %	4
Grain	Płatki owsiane	0.5 kg (11.1%)	60 %	3
Grain	Słód owsiany Fawcett	0.5 kg (11.1%)	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	amora preta	50 g	5 min	9 %
Boil	Marynka	50 g	15 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	11 g	Mangrove Jack's