

APA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **48**
- SRM **1.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód pilzneński Viking Malt (Polska) | 5 kg (62.5%) | --- % | --- |
| Grain | Słód pale ale Viking Malt | 1.5 kg (18.8%) | --- % | --- |
| Grain | Słód karmelowy 200 Viking Malt (Polska) | 0.5 kg (6.3%) | --- % | --- |
| Grain | Słód CaraBody Viking Malt | 0.5 kg (6.3%) | --- % | --- |
| Grain | Strzegom Wiedeński | 0.5 kg (6.3%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | ZULA | 15 g | 60 min | 7 % |
| Boil | Styrian Cardinal | 15 g | 60 min | 10 % |
| Boil | Styrian Dragon | 15 g | 60 min | 7 % |
| Aroma (end of boil) | ZULA | 15 g | 25 min | 7 % |
| Boil | Styrian Cardinal | 15 g | 25 min | 10 % |
| Aroma (end of boil) | Styrian Dragon | 15 g | 25 min | 7 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g | 2 min | 4.5 % |