

## APA#13

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- Gravity **11.2 BLG**
- ABV ---
- IBU **39**
- SRM **4.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

### Fermentables

| Type  | Name                  | Amount         | Yield  | EBC |
|-------|-----------------------|----------------|--------|-----|
| Grain | Pilzneński            | 5 kg (87%)     | 81 %   | 4   |
| Grain | Bestmalz Red X        | 0.5 kg (8.7%)  | 79 %   | 30  |
| Grain | Bestmalz Caramel Pils | 0.25 kg (4.3%) | 80.5 % | 4   |

### Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Warrior  | 30 g   | 60 min   | 14.7 %     |
| Boil    | ADHA 529 | 50 g   | 0 min    | 10.6 %     |
| Dry Hop | ADHA 529 | 50 g   | 4 day(s) | 10.6 %     |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | ---        |