

## 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	---