

# APA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **25**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg (93.8%)	82 %	4
Grain	Strzegom Karmel 30	0.4 kg (6.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %
Whirlpool	Citra	20 g	0 min	13.5 %
Whirlpool	Amarillo	20 g	0 min	8.8 %
Whirlpool	Mosaic	20 g	0 min	12 %
Dry Hop	Citra	20 g	3 day(s)	13.5 %
Dry Hop	Mosaic	20 g	3 day(s)	12 %
Dry Hop	Amarillo	20 g	3 day(s)	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	1100 ml	Fermentis