

## apa

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **4.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	colorado pale base strzegom	1.5 kg (27.3%)	78 %	12
Grain	Viking Pale Ale malt	1 kg (18.2%)	80 %	5
Grain	Strzegom Pilznieński	2 kg (36.4%)	80 %	4
Grain	płatki jęczmienne	0.5 kg (9.1%)	--- %	---
Grain	Weyermann - Carapils	0.5 kg (9.1%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	60 min	6.5 %
Boil	Cascade	10 g	15 min	6.5 %
Boil	Cascade	15 g	5 min	6.5 %
Aroma (end of boil)	Cascade	15 g	0 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis