

# APA

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- Gravity **15.2 BLG**
- ABV ---
- IBU **38**
- SRM **13.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- 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	Weyermann - Pale Ale Malt	5 kg (90.9%)	80 %	7
Grain	Strzegom Karmel 150	0.5 kg (9.1%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13 %
Boil	Citra	15 g	30 min	12 %
Aroma (end of boil)	Citra	15 g	5 min	12 %
Dry Hop	Amarillo	30 g	7 day(s)	9.5 %

## Yeasts

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