

# APA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **32**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **83 %**
- 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	Viking Pale Ale malt	5 kg (87%)	80 %	5
Grain	Pszeniczny	0.5 kg (8.7%)	85 %	4
Grain	Strzegom Karmel 30	0.25 kg (4.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	7 g	60 min	10 %
Boil	Galaxy	15 g	15 min	15 %
Boil	Galaxy	15 g	10 min	15 %
Boil	Galaxy	20 g	5 min	15 %
Aroma (end of boil)	Galaxy	10 g	1 min	15 %
Aroma (end of boil)	Galaxy	20 g	1 min	4.6 %
Dry Hop	Galaxy	45 g	4 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale