

# APA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **46**
- SRM **3.3**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **36.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (83.3%)	80 %	4
Grain	Pszoniczny	0.8 kg (13.3%)	85 %	4
Grain	zakwaszający	0.2 kg (3.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	5 min	13.2 %
Boil	Premiant	20 g	60 min	11.5 %
Boil	Summit	10 g	40 min	18 %
Boil	Summit	20 g	5 min	18 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	1000 ml	FM