

# APA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **5.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (51.7%)	79 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (8.6%)	79 %	16
Grain	Caramel/Crystal Malt - 10L	0.3 kg (5.2%)	75 %	20
Grain	Płatki pszeniczne	0.5 kg (8.6%)	85 %	3
Grain	Płatki owsiane	0.5 kg (8.6%)	85 %	3
Grain	Słód pszeniczny Bestmalz	1 kg (17.2%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	50 g	10 min	10.5 %
Boil	Simcoe	20 g	5 min	13.2 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Simcoe	30 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	10 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min