

APA

- Gravity **12.7 BLG**
- ABV ---
- IBU **42**
- SRM **5.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- 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 | pale ale Malteurop | 4 kg (66.7%) | --- % | 6 |
| Grain | Pszeniczny | 0.5 kg (8.3%) | 85 % | 4 |
| Grain | wiedeński | 1 kg (16.7%) | --- % | 7 |
| Grain | Weyermann - Carapils | 0.25 kg (4.2%) | 78 % | 4 |
| Grain | zakwaszający | 0.25 kg (4.2%) | --- % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Mosaic | 20 g | 60 min | 11.7 % |
| Boil | Centennial | 20 g | 30 min | 9.4 % |
| Boil | Mosaic | 10 g | 15 min | 11.7 % |
| Boil | Centennial | 10 g | 5 min | 9.4 % |
| Aroma (end of boil) | Amarillo | 25 g | 0 min | 8.8 % |
| Dry Hop | Mosaic | 30 g | 4 day(s) | 11.7 % |
| Dry Hop | Centennial | 20 g | 4 day(s) | 9.4 % |
| Dry Hop | Amarillo | 25 g | 4 day(s) | 8.8 % |

Yeasts

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