

## APA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **40**
- SRM **3.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **41.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	8 kg (77.7%)	81 %	4
Grain	Monachijski	0.8 kg (7.8%)	80 %	16
Grain	Płatki owsiane	1.5 kg (14.6%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	35 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	20 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	10 min	15.5 %
Whirlpool	Mosaic	100 g	0 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Hazy Daisy	Ale	Slant	200 ml	Such a Beer