

# APA

---

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **51**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (90%)	80 %	5
Grain	Płatki owsiane	0.5 kg (10%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Denali	15 g	60 min	12 %
Boil	Amarillo	15 g	60 min	9 %
Boil	Denali	10 g	1 min	12 %
Boil	Amarillo	10 g	1 min	9 %
Whirlpool	Mosaic	20 g	10 min	10 %
First Wort	Amarillo	5 g	60 min	9.5 %
First Wort	Denali	5 g	60 min	12 %
Dry Hop	Hallertau Blanc	50 g	3 day(s)	11 %
Dry Hop	Galaxy	25 g	3 day(s)	15 %
Dry Hop	Amarillo	25 g	3 day(s)	9.5 %

## Yeasts

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