

## Apa#3

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **53**
- SRM **3.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **36 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

### Fermentables

| Type  | Name               | Amount        | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale  | 3 kg (40.5%)  | 79 %  | 6   |
| Grain | Pilzneński         | 2 kg (27%)    | 81 %  | 4   |
| Grain | Monachijski        | 0.5 kg (6.8%) | 80 %  | --- |
| Grain | Pszeniczny         | 0.5 kg (6.8%) | 85 %  | --- |
| Grain | Strzegom Wiedeński | 1 kg (13.5%)  | 79 %  | --- |
| Grain | Carahell           | 0.4 kg (5.4%) | 77 %  | --- |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 25 g   | 60 min | 13 %       |
| Boil    | Citra   | 25 g   | 15 min | 12 %       |
| Boil    | Galaxy  | 25 g   | 15 min | 15 %       |