

# APA

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **70**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **53.1 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	8 kg (88.9%)	85 %	7
Grain	Strzegom Monachijski typ I	1 kg (11.1%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	65 min	10.5 %
Boil	Magnum	33 g	65 min	13.5 %
Boil	Cascade	30 g	13 min	6 %
Aroma (end of boil)	Cascade	60 g	17 min	6 %
Aroma (end of boil)	Mosaic	38 g	17 min	10 %
Dry Hop	Lublin (Lubelski)	30 g	4 day(s)	4 %
Aroma (end of boil)	sabro	30 g	4 min	15.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	500 ml	Safale