

# APA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **34**
- SRM **7.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.2 kg (92.9%)	79 %	6
Grain	Biscuit Malt	0.2 kg (3.6%)	79 %	45
Grain	Strzegom Karmel 150	0.2 kg (3.6%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Cascade PL	20 g	20 min	5.2 %
Boil	Marco Polo	20 g	5 min	12.6 %
Dry Hop	Marco Polo	20 g	7 day(s)	12.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	Safale