

# APA

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **32**
- SRM **12.1**
- 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 **1 %/h**
- Boil size **22.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1 liter(s) / kg**
- Mash size **2 liter(s)**
- Total mash volume **4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (45.9%)	81 %	26
Grain	Caraaroma	0.2 kg (5.4%)	78 %	350
Grain	Weyermann - Carawheat	0.1 kg (2.7%)	77 %	110
Grain	Strzegom Monachijski typ II	0.6 kg (16.2%)	79 %	22
Grain	Viking Pale Ale malt	1.1 kg (29.7%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	5 g	60 min	20.2 %
Aroma (end of boil)	Topaz	20 g	5 min	20.2 %
Aroma (end of boil)	Enigma (AUS)	25 g	5 min	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---