

## APA 60

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **41**
- SRM **5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **28.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.8 kg (55.5%)	80 %	7
Grain	Pszeniczny	0.95 kg (13.9%)	85 %	4
Grain	Strzegom Monachijski typ I	1.05 kg (15.3%)	79 %	16
Grain	zakwaszający	0.15 kg (2.2%)	--- %	---
Grain	Płatki pszeniczne	0.4 kg (5.8%)	85 %	3
Sugar	cukier	0.5 kg (7.3%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	10.9 %
Boil	Cascade	100 g	15 min	6 %
Dry Hop	Chinook	50 g	5 day(s)	10.9 %
Dry Hop	Citra	50 g	5 day(s)	12 %