

APA#9 Pekko

- Gravity **10.6 BLG**
- ABV ---
- IBU **66**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.5 kg (83.3%) | 79 % | 6 |
| Grain | Bestmalz Caramel Pils | 0.5 kg (16.7%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil | Pekko | 12 g | 40 min | 13.6 % |
| Boil | Pekko | 20 g | 30 min | 13.6 % |
| Boil | Pekko | 20 g | 5 min | 13.6 % |
| Dry Hop | Pekko | 48 g | 3 day(s) | 13.6 % |

Yeasts

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