

## APA#9 Pekko

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- 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	---