

# APA alko

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **42**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **300000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **315000 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **379500 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **234000 liter(s)**
- Total mash volume **312000 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	60000 kg (76.9%)	80 %	7
Grain	Pszeniczny	12000 kg (15.4%)	85 %	4
Grain	Płatki owsiane	6000 kg (7.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	200000 g	60 min	15.5 %
Boil	Amarillo	300000 g	20 min	9.5 %
Boil	Lublin (Lubelski)	150000 g	60 min	4 %
Aroma (end of boil)	Amarillo	80000 g	20 min	9.5 %
Dry Hop	Amarillo	50000 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	500 ml	Wyeast Labs