

# APA?JARO

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- Gravity **11.2 BLG**
- ABV ---
- IBU **35**
- SRM **5.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (87.7%)	79 %	6
Grain	Strzegom Karmel 30	0.3 kg (5.3%)	75 %	30
Grain	Pilzneński	0.4 kg (7%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	60 min	6 %
Boil	Columbus/Tomahawk/Zeus	15 g	30 min	15.5 %
Boil	Citra	20 g	10 min	12 %
Boil	citra	20 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	100 ml	Fermentum Mobile

## Notes

- na cichą  
cascade 40g  
simcoe 30g  
citra 20g  
*Jun 8, 2016, 9:23 PM*