

# APA PK

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **35**
- SRM **8.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **0 %**
- Size with trub loss **19 liter(s)**
- Boil time **120 min**
- Evaporation rate **12 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (78.4%)	80 %	5
Grain	Strzegom Monachijski typ I	0.8 kg (15.7%)	79 %	16
Grain	Karmelowy Czerwony	0.2 kg (3.9%)	75 %	59
Grain	Strzegom Karmel 300	0.1 kg (2%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.1 %
Aroma (end of boil)	Centennial	20 g	0 min	10.5 %
Dry Hop	Centennial	30 g	3 day(s)	10.5 %