

## APA - test drożdzy

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **41**
- SRM **6.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (81.8%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (9.1%)	79 %	16
Grain	Strzegom Karmel 150	0.2 kg (3.6%)	75 %	150
Grain	Pszeniczny	0.3 kg (5.5%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	40 min	11.3 %
Aroma (end of boil)	Mosaic	10 g	5 min	12 %
Aroma (end of boil)	Citra	10 g	5 min	13 %
Aroma (end of boil)	Mosaic	25 g	0 min	12 %
Whirlpool	Citra	25 g	30 min	12 %
Dry Hop	Citra	20 g	4 day(s)	12 %
Dry Hop	Mosaic	30 g	4 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	150 ml	Fermentum Mobile
Safale US-05	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	whirlflock	2 g	Boil	10 min