

# APA The Dealer

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **29 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (77.6%)	80 %	5
Grain	Płatki owsiane	0.9 kg (15.5%)	60 %	3
Grain	Strzegom Monachijski typ I	0.4 kg (6.9%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	10 g	60 min	14 %
Whirlpool	Amarillo	30 g	20 min	9.5 %
Whirlpool	Citra	30 g	20 min	12 %
Dry Hop	Citra	15 g	4 day(s)	12 %
Dry Hop	Amarillo	30 g	4 day(s)	9.5 %
Dry Hop	Ekuanot	40 g	4 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

## Notes

- Zacieranie 68 stopni  
Temperatura 18 stopni  
Brzeczka przed gotowaniem około 10,5 plato. Odfermentowanie do ok 3,5 plato.  
Okolo 26L brzeczki. Okolo 29L przed gotowaniem. Gotowanie 60min.  
*May 5, 2022, 5:04 PM*