

## APA z resztek

---

- Gravity **13.6 BLG**
- ABV ---
- IBU **34**
- SRM **6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- 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	5 kg (90.9%)	80 %	5
Grain	Carared	0.5 kg (9.1%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	12.8 %
Boil	Citra	20 g	5 min	13.2 %
Boil	Cascade	10 g	5 min	8.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Slant	500 ml	---