

Apacz

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **57**
- SRM **4.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2 kg (71.4%)	80.5 %	4
Grain	Carahell	0.25 kg (8.9%)	77 %	26
Grain	Weyermann - Carapils	0.25 kg (8.9%)	78 %	4
Grain	Barley, Flaked	0.3 kg (10.7%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	60 min	9.7 %
Boil	Mosaic	5 g	45 min	9.7 %
Boil	Mosaic	5 g	30 min	9.7 %
Aroma (end of boil)	Mosaic	15 g	15 min	9.7 %
Aroma (end of boil)	Centennial	25 g	15 min	7.6 %
Whirlpool	Centennial	25 g	0 min	7.6 %
Dry Hop	Equinox	25 g	3 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis