

# Apek Pali Aleksandrow

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **49**
- SRM **5.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	6 kg (88.9%)	80 %	5
Grain	Strzegom Wiedeński	0.5 kg (7.4%)	79 %	10
Grain	Caramunich® typ I	0.25 kg (3.7%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	60 min	9.5 %
Boil	Marynka	20 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Boil	Amarillo	20 g	20 min	9.5 %
Dry Hop	Amarillo	30 g	4 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale