

# APKA

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **60**
- SRM **9.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (85.7%)	80 %	5
Grain	Karmelowy żytni Strzegom	0.25 kg (7.1%)	75 %	150
Grain	Karmelowy Pszeniczny Strzegom	0.25 kg (7.1%)	79 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	60 min	10 %
Boil	Cascade	10 g	30 min	6 %
Boil	Mosaic	10 g	30 min	10 %
Boil	Cascade	15 g	15 min	6 %