

# APKA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **38**
- SRM **3.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **66 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **30.5 liter(s)**
- Total mash volume **42.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	11 kg (90.2%)	80 %	4
Grain	Strzegom Pszeniczny	1.2 kg (9.8%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	40 g	60 min	13 %
Whirlpool	Cascade	60 g	30 min	6 %
Whirlpool	Chinook	40 g	30 min	13 %
Dry Hop	Cascade	120 g	3 day(s)	6 %
Dry Hop	Chinook	80 g	3 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1 ml	Fermentum Mobile

## Notes

- Goryczka raczej bliżej 30IBU, bo whirlpool będzie w temp 77°C  
Ekstrakt wg beersmitha wychodzi na poziomie 12 Plato  
*Jan 12, 2019, 12:12 AM*