

## GD APA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **16**
- SRM **6.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (96.2%)	80 %	5.75
Grain	Weyermann Caramunich 3	0.2 kg (3.8%)	76 %	160

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Boil	Styrian Golding	20 g	30 min	3.6 %
Boil	Styrian Golding	10 g	10 min	3.6 %
Aroma (end of boil)	Styrian Golding	20 g	1 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	12 g	Mangrove Jack's

### Notes

- Ostatnią dawkę chmielu zadać podczas chłodzenia w temp 95 st. C i wykonać przerwę na 15 min

Do fermentacji użyto 12 gr (7 łyżek stołowych) gęsty z M44  
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