

Łeba APA 24/25

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **34**
- SRM **6.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	83 %	5
Grain	Viking Malt - Red Active	1 kg (16.7%)	83 %	35

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Superdelic (NZ)	15 g	60 min	8.9 %
Boil	Superdelic (NZ)	20 g	30 min	8.9 %
Aroma (end of boil)	Superdelic (NZ)	35 g	10 min	8.9 %
Dry Hop	Superdelic (NZ)	30 g	5 day(s)	8.9 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min