

## meal apa

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **43**
- SRM **5.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **40.6 liter(s)**
- Total mash volume **46.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.6 kg (62.1%)	80 %	5
Grain	Płatki owsiane	0.9 kg (15.5%)	60 %	3
Grain	Płatki pszeniczne	0.4 kg (6.9%)	60 %	3
Grain	Pszeniczny	0.7 kg (12.1%)	85 %	4
Grain	Cara Gold Castlemalting	0.2 kg (3.4%)	78 %	120

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	30 min	10.5 %
Boil	Nelson Sauvín	20 g	15 min	11.3 %
Boil	Riwaka	10 g	15 min	8.2 %
Aroma (end of boil)	Nelson Sauvín	15 g	3 min	11.3 %
Aroma (end of boil)	riwaka	15 g	3 min	8.2 %
Whirlpool	Nelson Sauvín	20 g	20 min	11.3 %
Whirlpool	riwaka	15 g	20 min	8.2 %