

# Owocowa APA

---

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **53**
- SRM **4.5**
- 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 **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (61.5%)	80 %	5
Grain	Pilzneński	0.5 kg (15.4%)	81 %	4
Grain	Pszeniczny	0.25 kg (7.7%)	85 %	4
Grain	Strzegom Karmel 30	0.25 kg (7.7%)	75 %	30
Grain	Bestmalz Carmel Pils	0.15 kg (4.6%)	75 %	5
Grain	Strzegom Monachijski typ I	0.1 kg (3.1%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Citra	10 g	60 min	12 %
Boil	Citra	10 g	20 min	12 %
Aroma (end of boil)	Citra	10 g	2 min	12 %
Whirlpool	Azacca	20 g	5 min	14 %