

## APA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **28**
- SRM **4.8**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **40 min**
- Evaporation rate **5 %/h**
- Boil size **20.5 liter(s)**

### Mash information

- Mash efficiency **57 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

| Type  | Name                          | Amount        | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Słód PILZEŃSKI<br>Viking Malt | 5 kg (76.9%)  | 80 %  | 4   |
| Grain | Słód PSZENICZNY<br>STRZEGOM   | 1 kg (15.4%)  | 82 %  | 4   |
| Grain | Płatki owsiane                | 0.5 kg (7.7%) | 85 %  | 3   |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 10 g   | 40 min   | 10 %       |
| Aroma (end of boil) | Chinook | 30 g   | 15 min   | 10 %       |
| Dry Hop             | Mosaic  | 20 g   | 4 day(s) | 10 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |