

## Apa 2019:) 2.0

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **40**
- SRM ---

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

### Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pale ale (niemcy)      | 1.7 kg (60.7%) | --- % | --- |
| Grain | Pszeniczny jasny(...)? | 0.7 kg (25%)   | --- % | --- |
| Grain | Carmel pils (niemcy)   | 0.2 kg (7.1%)  | --- % | --- |
| Grain | Platki owsiane         | 0.2 kg (7.1%)  | --- % | --- |

### Hops

| Use for | Name             | Amount | Time   | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil    | Chinook          | 6 g    | 50 min | 11.3 %     |
| Boil    | Cascade usa      | 4 g    | 50 min | 7.1 %      |
| Boil    | Southern passion | 12 g   | 15 min | 11.7 %     |
| Boil    | Galaxy           | 8 g    | 7 min  | 14.5 %     |
| Boil    | African queen    | 20 g   | 0 min  | 13.5 %     |
| Boil    | Galaxy           | 12 g   | 0 min  | 14.5 %     |
| Boil    | Southern passion | 38 g   | 0 min  | 11.7 %     |