

138 APA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **39**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **24.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (66%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 1.5 kg (28.3%) | 79 % | 10 |
| Grain | Weyermann - Carapils | 0.3 kg (5.7%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 8 g | 60 min | 11.3 % |
| Boil | Simcoe | 12 g | 60 min | 13.2 % |
| Boil | Simcoe | 15 g | 20 min | 12.9 % |
| Boil | Citra | 15 g | 1 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11 g | --- |