

## 33. APA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **36**
- SRM **4.8**
- Style **American Pale Ale**

### 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 **13.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.5 kg (100%)	80 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	60 min	11.7 %
Whirlpool	Equinox	85 g	0 min	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Slant	100 ml	Fermentum Mobile