

# APA 1

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale    | 5 kg (87.7%)  | 79 %  | 6   |
| Grain | Strzegom Pszeniczny  | 0.5 kg (8.8%) | 81 %  | 6   |
| Grain | Weyermann - Carapils | 0.2 kg (3.5%) | 78 %  | 4   |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Magnum     | 15 g   | 60 min   | 13.5 %     |
| Boil      | Galaxy     | 10 g   | 10 min   | 15 %       |
| Boil      | Amarillo   | 10 g   | 10 min   | 9.5 %      |
| Boil      | Centennial | 10 g   | 10 min   | 10.5 %     |
| Whirlpool | Galaxy     | 10 g   | 0 min    | 15 %       |
| Whirlpool | Amarillo   | 10 g   | 0 min    | 9.5 %      |
| Whirlpool | Centennial | 10 g   | 0 min    | 10.5 %     |
| Dry Hop   | Amarillo   | 10 g   | 5 day(s) | 9.5 %      |
| Dry Hop   | Galaxy     | 10 g   | 5 day(s) | 15 %       |
| Dry Hop   | Centennial | 10 g   | 5 day(s) | 10.5 %     |