

## APA #10

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- Gravity **11 BLG**
- ABV ---
- IBU **70**
- SRM **4.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **20.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.7 kg (84.4%)	79 %	6
Grain	Bestmalz Caramel Pils	0.5 kg (15.6%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	50 min	11.4 %
Boil	Simcoe	16 g	30 min	11.4 %
Boil	Simcoe	14 g	15 min	11.4 %
Dry Hop	Mosaic	100 g	4 day(s)	12 %

### Yeasts

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