

## Apa 12,5

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- Gravity **12 BLG**
- ABV ---
- IBU **44**
- SRM **6.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **23.6 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (89.3%)	79 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (8.9%)	79 %	16
Grain	Strzegom Karmel 30	0.1 kg (1.8%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13 %
Boil	Magnum	15 g	30 min	13 %
Boil	Cascade	15 g	15 min	7 %
Boil	Mosaic	10 g	0 min	12 %
Boil	Cascade	15 g	0 min	7 %
Boil	Simcoe	15 g	0 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	11.5 g	---