

## apa

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **57**
- SRM **4.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.7 kg (71.8%)	80 %	5
Grain	Płatki owsiane	0.85 kg (16.5%)	85 %	3
Grain	Strzegom Monachijski typ II	0.4 kg (7.8%)	79 %	22
Grain	Pszeniczny	0.2 kg (3.9%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Chinook	25 g	40 min	13 %
Whirlpool	Citra	15 g	40 min	12 %
Whirlpool	Cascade	15 g	40 min	6 %
Dry Hop	Mosaic	10 g	7 day(s)	10 %
Dry Hop	Equinox	10 g	7 day(s)	13.1 %
Dry Hop	Motueka	10 g	7 day(s)	7 %
Dry Hop	Chinook	10 g	7 day(s)	13 %
Dry Hop	Cascade	10 g	7 day(s)	6 %
Dry Hop	Citra	10 g	7 day(s)	12 %
Boil	Magnat	50 g	60 min	11.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis