

APA#13

- Gravity **11.2 BLG**
- ABV ---
- IBU **39**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|--------|-----|
| Grain | Pilzneński | 5 kg (87%) | 81 % | 4 |
| Grain | Bestmalz Red X | 0.5 kg (8.7%) | 79 % | 30 |
| Grain | Bestmalz Caramel Pils | 0.25 kg (4.3%) | 80.5 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Warrior | 30 g | 60 min | 14.7 % |
| Boil | ADHA 529 | 50 g | 0 min | 10.6 % |
| Dry Hop | ADHA 529 | 50 g | 4 day(s) | 10.6 % |

Yeasts

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