

# APA

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- Gravity **13.5 BLG**
- ABV ---
- IBU **36**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Strzegom	5 kg (92.6%)	--- %	5
Adjunct	Płatki Owsiane	0.4 kg (7.4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	60 min	9.5 %
Boil	Cascade	20 g	30 min	6 %
Aroma (end of boil)	Amarillo	10 g	10 min	9.5 %
Aroma (end of boil)	Cascade	10 g	10 min	6 %

## Yeasts

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

## Notes

- Wyszło 12 BLG.  
*Apr 7, 2016, 4:35 PM*