

# APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **52 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45 liter(s)**

## Fermentables

| Type  | Name                | Amount     | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Strzegom Pale Ale   | 5 kg (50%) | 79 %  | 6   |
| Grain | Strzegom Pilzneński | 4 kg (40%) | 80 %  | 4   |
| Grain | Płatki owsiane      | 1 kg (10%) | 85 %  | 3   |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Cascade  | 40 g   | 60 min   | 6 %        |
| Boil    | Amarillo | 40 g   | 30 min   | 9.5 %      |
| Dry Hop | Cascade  | 50 g   | 7 day(s) | 6 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 20 g   | ---        |

## Extras

| Type   | Name                 | Amount | Use for   | Time     |
|--------|----------------------|--------|-----------|----------|
| Flavor | SKÓRKA<br>POMARAŃCZY | 100 g  | Secondary | 7 day(s) |
| Spice  | kolendra             | 30 g   | Secondary | 3 day(s) |