

APA # 2

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **36**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (80.6%) | 82 % | 4 |
| Grain | Viking Munich Malt | 0.3 kg (4.8%) | 78 % | 18 |
| Grain | BESTMALZ - Best Wheat Malt | 0.5 kg (8.1%) | 82 % | 4 |
| Grain | Płatki pszeniczne | 0.15 kg (2.4%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.25 kg (4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Chinook | 28.3 g | 30 min | 13 % |
| Boil | Mosaic | 10 g | 5 min | 10 % |
| Boil | Lemon drop | 12 g | 5 min | 4.6 % |
| Boil | Amarillo | 7 g | 5 min | 9.5 % |
| Boil | Centennial | 20 g | 5 min | 10.5 % |
| Boil | Cashmere | 5 g | 5 min | 6.7 % |
| Boil | El Dorado | 5 g | 5 min | 15 % |
| Boil | Equinox | 5 g | 5 min | 13.1 % |
| Whirlpool | Citra | 10 g | 0 min | 12 % |
| Whirlpool | Centennial | 10 g | 0 min | 10.5 % |
| Whirlpool | Mosaic | 10 g | 0 min | 10 % |
| Whirlpool | Cashmere | 10 g | 0 min | 6.7 % |
| Whirlpool | El Dorado | 10 g | 0 min | 15 % |
| Dry Hop | Mosaic | 29 g | 2 day(s) | 10 % |
| Dry Hop | Citra | 18 g | 2 day(s) | 12 % |
| Dry Hop | Centennial | 14 g | 2 day(s) | 10.5 % |

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|----------------------------|-------------|-------------|---------------|-------------------|
| WLP041 - Pacific Ale Yeast | Ale | Liquid | 120 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|---------------|----------------|-------------|
| Water Agent | Gips Piwowarski | 4 g | Mash | 70 min |
| Fining | Whirlfloc | 4 g | Boil | 15 min |