

## APA 2

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU ---
- SRM **9.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (74.1%)	80 %	5
Grain	Strzegom Karmel 150	0.15 kg (5.6%)	75 %	150
Grain	Strzegom Karmel 300	0.05 kg (1.9%)	70 %	299
Grain	Pszeniczny	0.5 kg (18.5%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	citra	20 g	---	10 %