

APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **6.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|------------|-------|-----|
| Grain | Strzegom Pilzniejszy | 8 kg (80%) | 80 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 2 kg (20%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Mandarina Bavaria | 30 g | 60 min | 10 % |
| Boil | Willamette | 20 g | 10 min | 5 % |
| Boil | Willamette | 30 g | 5 min | 5 % |
| Aroma (end of boil) | Willamette | 50 g | 1 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 22 g | --- |