

## APA 2017

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **30**
- SRM **5.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- 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	Pale Malt (2 Row) UK	9 kg (87.4%)	78 %	6
Grain	Pszeniczny	1 kg (9.7%)	85 %	4
Grain	Caramel/Crystal Malt - 30L	0.3 kg (2.9%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	22 g	15 min	11 %
Boil	Amarillo	22 g	15 min	9.5 %
Boil	Centennial	22 g	15 min	10.5 %
Boil	Chinook	22 g	15 min	13 %
Boil	Cascade	22 g	15 min	6 %