

APA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **46**
- SRM **3.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **36.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (83.3%) | 80 % | 4 |
| Grain | Pszoniczny | 0.8 kg (13.3%) | 85 % | 4 |
| Grain | zakwaszający | 0.2 kg (3.3%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Simcoe | 50 g | 5 min | 13.2 % |
| Boil | Premiant | 20 g | 60 min | 11.5 % |
| Boil | Summit | 10 g | 40 min | 18 % |
| Boil | Summit | 20 g | 5 min | 18 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|---------|------------|
| FM53 Voss kveik | Ale | Slant | 1000 ml | FM |