

APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **44**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (76.9%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1 kg (19.2%) | 79 % | 16 |
| Grain | Płatki pszeniczne | 0.2 kg (3.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Centennial | 20 g | 60 min | 10.5 % |
| Boil | Centennial | 20 g | 30 min | 10.5 % |
| Boil | Centennial | 10 g | 5 min | 10.5 % |
| Aroma (end of boil) | Cascade | 30 g | 3 min | 6 % |
| Dry Hop | Cascade | 70 g | 4 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |