

APA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **57**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale	5 kg (90.9%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.3 kg (5.5%)	75 %	30
Grain	Płatki owsiane	0.2 kg (3.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Citra	20 g	20 min	12 %
Aroma (end of boil)	Citra	10 g	10 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---