

## Apa#3

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **53**
- SRM **3.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **36 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (40.5%)	79 %	6
Grain	Pilzneński	2 kg (27%)	81 %	4
Grain	Monachijski	0.5 kg (6.8%)	80 %	---
Grain	Pszeniczny	0.5 kg (6.8%)	85 %	---
Grain	Strzegom Wiedeński	1 kg (13.5%)	79 %	---
Grain	Carahell	0.4 kg (5.4%)	77 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %
Boil	Citra	25 g	15 min	12 %
Boil	Galaxy	25 g	15 min	15 %