

# APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **10**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **0 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.7 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.9 kg (80.6%)	82 %	4
Grain	Strzegom Monachijski typ I	0.3 kg (8.3%)	79 %	16
Grain	Cara-Pils/Dextrine	0.1 kg (2.8%)	72 %	4
Grain	Płatki owsiane	0.15 kg (4.2%)	60 %	3
Grain	Płatki pszeniczne	0.15 kg (4.2%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	lunga	8 g	15 min	11 %
Whirlpool	Citra	50 g	1 min	12 %
Dry Hop	Citra	50 g	100 day(s)	12 %
Dry Hop	Nelson Sauvign	50 g	---	11 %

## Yeasts

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

## Notes

- -wyszło dobre piwo, trochę mętne (opalizujące)  
*Jul 6, 2021, 6:27 PM*