

# APA

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **50**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (82%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.5 kg (8.2%)	75 %	50
Grain	Platki owsiane	0.6 kg (9.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	11.5 %
Aroma (end of boil)	Cascade	50 g	5 min	6.5 %
Aroma (end of boil)	Centennial	50 g	5 min	8.9 %
Aroma (end of boil)	Mosaic	50 g	5 min	11.8 %
Aroma (end of boil)	Chinook	20 g	5 min	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis