

# APA

- Gravity **11.9 BLG**
- ABV ---
- IBU **25**
- SRM **7.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **27.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **35.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (83.3%)	80 %	6
Grain	Strzegom Monachijski typ II	0.5 kg (8.3%)	79 %	22
Grain	Strzegom karmelowy jasny	0.5 kg (8.3%)	79 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	13.5 %
Boil	Palisade	5 g	60 min	8.3 %
Boil	Palisade	5 g	20 min	8.3 %
Boil	Amarillo	5 g	20 min	8.9 %
Aroma (end of boil)	Citra	2 g	10 min	13.5 %
Aroma (end of boil)	Amarillo	2 g	10 min	8.9 %
Aroma (end of boil)	Palisade	5 g	10 min	8.3 %
Aroma (end of boil)	Palisade	5 g	5 min	8.3 %
Aroma (end of boil)	Amarillo	5 g	5 min	8.9 %
Aroma (end of boil)	Citra	5 g	0 min	13.5 %
Aroma (end of boil)	Amarillo	5 g	0 min	8.9 %
Aroma (end of boil)	Palisade	5 g	0 min	8.3 %
Dry Hop	Citra	13 g	4 day(s)	13.5 %
Dry Hop	Amarillo	13 g	4 day(s)	8.9 %
Dry Hop	Palisade	5 g	4 day(s)	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis