

## Apa 82 (2)

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **43**
- SRM ---

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale(niemcy)	2 kg (72.7%)	--- %	---
Grain	Pszeniczny jasny (viking malt)	0.35 kg (12.7%)	--- %	---
Grain	Carmel pils(niemcy)	0.2 kg (7.3%)	--- %	---
Grain	Platki blyskawiczne	0.2 kg (7.3%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	50 min	11.3 %
Boil	Citra	10 g	15 min	13.7 %
Boil	Mosaic	10 g	7 min	11.3 %