

ApA ApA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **36**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (57.1%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 2 kg (19%) | 83 % | 5 |
| Grain | Viking Vienna Malt | 2 kg (19%) | 79 % | 7 |
| Grain | Strzegom Karmel 30 | 0.5 kg (4.8%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Simcoe | 20 g | 60 min | 13.2 % |
| Boil | Simcoe | 30 g | 15 min | 13.2 % |
| Boil | Mosaic | 20 g | 15 min | 10 % |
| Boil | Centennial | 20 g | 15 min | 10.5 % |
| Aroma (end of boil) | Mosaic | 30 g | 0 min | 10 % |
| Aroma (end of boil) | Centennial | 30 g | 0 min | 10.5 % |
| Dry Hop | Centennial | 50 g | 4 day(s) | 10.5 % |
| Dry Hop | Mosaic | 50 g | 4 day(s) | 10 % |

Yeasts

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