

# APA GOLDEN ALE

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **33**
- SRM **5.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (48.4%)	80 %	4
Grain	strzegom Golden Ale	2.5 kg (40.3%)	80 %	12
Grain	Weyermann - Caraamber	0.2 kg (3.2%)	75 %	65
Grain	Pszeniczny	0.5 kg (8.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	70 min	8.8 %
Boil	Amarillo	10 g	15 min	8.7 %
Boil	Mosaic	10 g	15 min	12.1 %
Boil	Cascade	10 g	15 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- Zacieranie  
50 min 62st  
15 min 72 st  
MASH OUT 78 10 min  
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