

## APA II

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **4.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 2.4 kg (92.3%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 0.2 kg (7.7%)  | 79 %  | 16  |

### Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 5 g    | 50 min   | 15.5 %     |
| Whirlpool | Cascade                | 15 g   | 15 min   | 6 %        |
| Whirlpool | Citra                  | 15 g   | 15 min   | 12 %       |
| Dry Hop   | Equinox                | 15 g   | 7 day(s) | 13.1 %     |
| Dry Hop   | Cascade                | 10 g   | 7 day(s) | 6 %        |
| Dry Hop   | Citra                  | 10 g   | 7 day(s) | 12 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 7 g    | Fermentis  |