

APA nr 8

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **54**
- SRM **9.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.8 liter(s)**
- Total mash volume **3.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 3.4 kg (78.7%) | 81 % | 26 |
| Grain | Biscuit Malt | 0.218 kg (5%) | 79 % | 45 |
| Grain | Pilzneński | 0.5 kg (11.6%) | 81 % | 4 |
| Grain | Carahell | 0.2 kg (4.6%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Chinook | 30 g | 60 min | 13 % |
| Boil | Amarillo | 10 g | 10 min | 9.5 % |
| Boil | Citra | 20 g | 10 min | 12 % |
| Aroma (end of boil) | Mosaic | 15 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | --- |