

## APA po przerwie

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **32**
- SRM **3.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.4 liter(s)**

### Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep©Pilsner	4.6 kg (100%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra 100g - USA Chmiel granulat	28 g	7 min	13.5 %
Boil	Cascade USA	28 g	7 min	7.1 %
Boil	Amarillo	28 g	7 min	9.5 %
Boil	Mosaic™ 100g - USA Chmiel granulat	18 g	7 min	12 %

### Yeasts

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