

## Apa v3

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **41**
- SRM **9.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 5.5 kg (82.1%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 1 kg (14.9%)   | 79 %  | 16  |
| Grain | Strzegom Czekoladowy 400   | 0.2 kg (3%)    | 68 %  | 400 |

### Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 30 g   | 60 min | 15.5 %     |
| Boil                | Amarillo               | 25 g   | 5 min  | 3 %        |
| Aroma (end of boil) | Cascade                | 25 g   | 0 min  | 6 %        |
| Aroma (end of boil) | Chinook                | 25 g   | 0 min  | 11 %       |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |