

## APA z resztek

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **34**
- SRM **6**
- 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (90.9%)  | 80 %  | 5   |
| Grain | Carared              | 0.5 kg (9.1%) | 75 %  | 45  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Simcoe  | 20 g   | 60 min | 12.8 %     |
| Boil    | Citra   | 20 g   | 5 min  | 13.2 %     |
| Boil    | Cascade | 10 g   | 5 min  | 8.1 %      |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us 05 | Ale  | Slant | 500 ml | ---        |