

# Apacz

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- Gravity **12.9 BLG**
- ABV ---
- IBU **47**
- SRM **4.3**
- 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3 kg (60%)	81 %	4
Grain	Simpsons - Maris Otter	2 kg (40%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	20 min	11.2 %
Boil	Chinook	20 g	15 min	11.2 %
Boil	Chinook	10 g	10 min	11.2 %
Boil	Citra	20 g	5 min	13.5 %
Boil	Galaxy	20 g	1 min	14.5 %
Dry Hop	Citra	30 g	4 day(s)	13.5 %
Dry Hop	Nelson Sauvin	40 g	4 day(s)	11.2 %
Dry Hop	Galaxy	30 g	4 day(s)	14.5 %
Boil	Nelson Sauvin	10 g	10 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis