

# Apunia

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **38**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **58.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **37.4 liter(s)**
- Total mash volume **48.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (74.8%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (9.3%)	79 %	16
Grain	Pszeniczny	1.5 kg (14%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.2 kg (1.9%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	citra	30 g	60 min	13.4 %
Boil	Chinook	30 g	30 min	13 %
Boil	Mosaic	30 g	5 min	10 %
Dry Hop	Cascade	30 g	4 day(s)	6 %
Dry Hop	Amarillo	30 g	2 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Fermentis