

## Classic APA 20

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **48**
- SRM **7.1**
- 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 **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (93%)	80 %	5
Grain	Strzegom Karmel 150	0.3 kg (7%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	5 g	60 min	6 %
Boil	Citra	5 g	60 min	12 %
Boil	Simcoe	5 g	60 min	13.2 %
Boil	Cascade	10 g	10 min	6 %
Boil	Citra	8 g	10 min	12 %
Boil	Simcoe	15 g	10 min	13.2 %
Whirlpool	Centennial	40 g	20 min	10.5 %
Dry Hop	Centennial	40 g	7 day(s)	10.5 %
Dry Hop	Cascade	40 g	7 day(s)	6 %