

## G APA Summit + Eq

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **34**
- SRM **6.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	80 %	5
Grain	Strzegom Monachijski typ I	2.5 kg (33.3%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	10 g	60 min	17 %
Boil	Summit	15 g	20 min	17 %
Boil	Summit	25 g	5 min	17 %
Aroma (end of boil)	Equinox	50 g	0 min	13.1 %
Dry Hop	Amarillo	100 g	---	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	300 g	safale