

## r wedding apa

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **36**
- SRM **4.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **12.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **12.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (92.6%)	83 %	5
Dry Extract	Dry Extract (DME) - Extra Light R	0.05 kg (1.9%)	95 %	6
Grain	Strzegom Monachijski typ I	0.15 kg (5.6%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka R	4 g	60 min	10 %
Boil	Chinook R	4 g	20 min	11 %
Boil	Idaho 7 R	11 g	20 min	12.1 %
Boil	Citra R	8 g	12 min	12.6 %
Aroma (end of boil)	Simcoe R	14 g	2 min	2.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05 R	Ale	Dry	11.5 g	---