

114 APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **25.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (73.8%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 0.8 kg (13.1%) | 79 % | 10 |
| Grain | Caramel/Crystal Malt - 10L | 0.5 kg (8.2%) | 75 % | 20 |
| Grain | Strzegom Pszeniczny | 0.3 kg (4.9%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnum | 15 g | 60 min | 11.5 % |
| Boil | Calypso | 25 g | 20 min | 14.9 % |
| Boil | Citra | 15 g | 1 min | 12 % |

Yeasts

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