

## 115 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	---