

## 134 APA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **35**
- SRM **5.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **27.2 liter(s)**

### Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (57.4%)	80 %	5
Grain	Viking Pilsner malt	1.5 kg (24.6%)	82 %	4
Grain	Strzegom Pszeniczny	0.5 kg (8.2%)	81 %	6
Grain	Bestmalz Carmel Pils	0.3 kg (4.9%)	75 %	5
Grain	Weyermann - Carared	0.3 kg (4.9%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Amarillo	20 g	20 min	9.5 %
Boil	Citra	20 g	1 min	12 %

### Yeasts

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