

## #26 APA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **30**
- SRM **5.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.3 kg (89.6%)	80 %	5
Grain	Płatki orkiszowe	0.2 kg (4.2%)	60 %	4
Grain	Słód Caramunich Typ II Weyermann	0.15 kg (3.1%)	73 %	120
Grain	Karmelowy Jasny 30EBC	0.15 kg (3.1%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	15 g	90 min	10 %
Boil	Cascade	20 g	30 min	6 %
Aroma (end of boil)	Cascade	20 g	1 min	6 %
Dry Hop	Cascade	80 g	3 day(s)	6 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	200 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min