

# APA 01.2024

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **33**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4.5 kg (77.6%)	81 %	4
Grain	Oats, Flaked	1 kg (17.2%)	80 %	2
Grain	Vienna Malt	0.3 kg (5.2%)	78 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	7.9 %
Boil	Marynka	5 g	60 min	8.8 %
Whirlpool	Simcoe	30 g	0 min	12.9 %
Whirlpool	Mosaic	30 g	0 min	12.3 %
Whirlpool	Citra	20 g	0 min	12.9 %
Dry Hop	Mosaic	30 g	4 day(s)	12.3 %
Dry Hop	Citra	30 g	4 day(s)	12.9 %
Dry Hop	Simcoe	20 g	4 day(s)	12.9 %

## Yeasts

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

## Notes

- Za duża warka wyszła ! nie zmieściła się do gara elektrycznego  
*Mar 3, 2024, 8:36 AM*