

APA 1

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **37**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (37.7%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 3 kg (56.6%) | 80 % | 4 |
| Grain | Weyermann - Carared | 0.15 kg (2.8%) | 75 % | 45 |
| Grain | Weyermann - Caraamber | 0.15 kg (2.8%) | 75 % | 65 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Citra | 25 g | 60 min | 13.5 % |
| Boil | Mosaic | 10 g | 10 min | 12 % |
| Boil | Amarillo | 15 g | 2 min | 8.7 % |
| Boil | cascade | 15 g | 2 min | 7.1 % |
| Dry Hop | citra | 25 g | 4 day(s) | 13.5 % |
| Dry Hop | Mosaic | 5 g | 4 day(s) | 12 % |
| Dry Hop | Amarillo | 10 g | 4 day(s) | 8.7 % |
| Dry Hop | Cascade | 20 g | 4 day(s) | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 16 g | Fermentis |

Notes

- Zacieranie
50 min w 62 st
15 min w 72st
10 min mash out 78
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