

## APA 1

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **5.1**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Soufflet Pale Ale	4.5 kg (86.5%)	80 %	6
Grain	Monachijski	0.5 kg (9.6%)	80 %	16
Grain	Strzegom Karmel 30	0.2 kg (3.8%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Centennial	20 g	15 min	8.3 %
Boil	Centennial	15 g	7 min	8.3 %
Boil	Centennial	15 g	0 min	8.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	10 g	lallemand

### Notes

- Fermentor 26L ok 12 blg  
*Mar 3, 2019, 12:08 PM*