

APA #10

- Gravity **11 BLG**
- ABV ---
- IBU **70**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.7 kg (84.4%) | 79 % | 6 |
| Grain | Bestmalz Caramel Pils | 0.5 kg (15.6%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Simcoe | 20 g | 50 min | 11.4 % |
| Boil | Simcoe | 16 g | 30 min | 11.4 % |
| Boil | Simcoe | 14 g | 15 min | 11.4 % |
| Dry Hop | Mosaic | 100 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | --- |