

# APA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **58**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (40%)	81 %	4
Grain	Strzegom Pale Ale	3 kg (60%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Mosaic	10 g	60 min	10 %
Boil	Chinook	10 g	20 min	13 %
Boil	Mosaic	15 g	20 min	10 %
Boil	Cascade	30 g	0 min	6 %
Boil	Amarillo	30 g	0 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis