

## APA 12,5

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **4.7**
- Style **American Barleywine**

### 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (72.9%)	79 %	6
Grain	Płatki owsiane	0.8 kg (16.7%)	85 %	3
Grain	Strzegom Monachijski typ I	0.5 kg (10.4%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Cascade	30 g	3 min	6 %
Boil	Citra	20 g	3 min	12 %
Boil	Equinox	35 g	3 min	13.1 %

### Notes

- Strzegom Pale Ale 3,5kg  
płatki owsiane 0,8kg  
monachijski I 0,5kg  
  
10 g CTZ -  
30 g Cascade  
20 g Citra  
35 g Equinox  
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