

# APA

---

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **48**
- SRM **1.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilzneński Viking Malt (Polska)	5 kg (62.5%)	--- %	---
Grain	Słód pale ale Viking Malt	1.5 kg (18.8%)	--- %	---
Grain	Słód karmelowy 200 Viking Malt (Polska)	0.5 kg (6.3%)	--- %	---
Grain	Słód CaraBody Viking Malt	0.5 kg (6.3%)	--- %	---
Grain	Strzegom Wiedeński	0.5 kg (6.3%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	ZULA	15 g	60 min	7 %
Boil	Styrian Cardinal	15 g	60 min	10 %
Boil	Styrian Dragon	15 g	60 min	7 %
Aroma (end of boil)	ZULA	15 g	25 min	7 %
Boil	Styrian Cardinal	15 g	25 min	10 %
Aroma (end of boil)	Styrian Dragon	15 g	25 min	7 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	2 min	4.5 %