

# Apa

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **49**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- 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	Viking Pale Ale malt	4.5 kg (90%)	80 %	5
Grain	Strzegom Karmel 30	0.2 kg (4%)	75 %	30
Grain	Pszeniczny	0.3 kg (6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	45 min	13 %
Aroma (end of boil)	Eureka!	30 g	10 min	18 %
Aroma (end of boil)	Eureka!	30 g	5 min	18 %