

# APA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **52 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (50%)	79 %	6
Grain	Strzegom Pilzneński	4 kg (40%)	80 %	4
Grain	Płatki owsiane	1 kg (10%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	40 g	60 min	6 %
Boil	Amarillo	40 g	30 min	9.5 %
Dry Hop	Cascade	50 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	SKÓRKA POMARAŃCZY	100 g	Secondary	7 day(s)
Spice	kolendra	30 g	Secondary	3 day(s)