

# APA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **10**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **1 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **8.3 %/h**
- Boil size **31 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.77 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **38.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.7 kg (25.4%)	81 %	4
Grain	Strzegom Pilzneński	5 kg (74.6%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	40 min	13.7 %
Dry Hop	Mosaic	50 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis