

# APA

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **66**
- SRM **6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.7 liter(s)**
- Total mash volume **12.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (46.4%)	79 %	6
Grain	Strzegom Pilzneński	1 kg (31%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (15.5%)	81 %	6
Grain	Caramel/Crystal Malt - 40L	0.23 kg (7.1%)	74 %	79

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	15 g	60 min	15.8 %
Boil	Mosaic	10 g	60 min	12 %
Boil	Mosaic	10 g	5 min	12 %
Boil	Citra	15 g	1 min	13.7 %
Boil	Amarillo	20 g	1 min	8.8 %
Boil	Mosaic	15 g	1 min	12 %