

APA 2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU ---
- SRM **9.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (74.1%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.15 kg (5.6%) | 75 % | 150 |
| Grain | Strzegom Karmel 300 | 0.05 kg (1.9%) | 70 % | 299 |
| Grain | Pszeniczny | 0.5 kg (18.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|------|------------|
| Mash | citra | 20 g | --- | 10 % |