

## APA 2#

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **5.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **15.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (40.5%)	79 %	6
Grain	Strzegom Wiedeński	0.75 kg (20.3%)	79 %	10
Grain	Pszeniczny	0.75 kg (20.3%)	85 %	4
Grain	Strzegom Bursztynowy	0.2 kg (5.4%)	70 %	49
Grain	Płatki owsiane	0.5 kg (13.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	WAI-ITI	5 g	30 min	4.1 %
Boil	Centennial	5 g	30 min	10.5 %
Aroma (end of boil)	WAI-ITI	10 g	20 min	4.1 %
Aroma (end of boil)	Centennial	10 g	20 min	10.5 %
Dry Hop	Centennial	50 g	2 day(s)	10.5 %
Dry Hop	WAI-ITI	50 g	2 day(s)	4.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar