

## APA 2017

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **30**
- SRM **5.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

### Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Pale Malt (2 Row) UK       | 9 kg (87.4%)  | 78 %  | 6   |
| Grain | Pszeniczny                 | 1 kg (9.7%)   | 85 %  | 4   |
| Grain | Caramel/Crystal Malt - 30L | 0.3 kg (2.9%) | 75 %  | 59  |

### Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Nelson Sauvín | 22 g   | 15 min | 11 %       |
| Boil    | Amarillo      | 22 g   | 15 min | 9.5 %      |
| Boil    | Centennial    | 22 g   | 15 min | 10.5 %     |
| Boil    | Chinook       | 22 g   | 15 min | 13 %       |
| Boil    | Cascade       | 22 g   | 15 min | 6 %        |