

# APA

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **34**
- SRM **3.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.5 kg (86.2%)	81 %	4
Grain	Płatki pszeniczne	0.4 kg (13.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	13 %
Dry Hop	Citra	15 g	2 day(s)	12 %
Dry Hop	Galaxy	15 g	2 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	30 g	fermentis