

APA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **57**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Słód Pale Ale | 5 kg (90.9%) | 80 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (5.5%) | 75 % | 30 |
| Grain | Płatki owsiane | 0.2 kg (3.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Citra | 30 g | 60 min | 12 % |
| Boil | Citra | 20 g | 20 min | 12 % |
| Aroma (end of boil) | Citra | 10 g | 10 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11 g | --- |