

## apa

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **44**
- SRM **7**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (83.3%)	79 %	6
Grain	Strzegom Monachijski typ II	0.5 kg (13.9%)	79 %	22
Grain	Caramunich® typ I	0.1 kg (2.8%)	73 %	80

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	30 min	12 %
Boil	mosaic	10 g	15 min	12 %
Boil	Lublin (Lubelski)	10 g	30 min	2.8 %
Boil	Lublin (Lubelski)	15 g	15 min	2.8 %
Boil	x	10 g	30 min	4.6 %
Boil	x	15 g	15 min	4.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis