

APA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **22**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (90%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (10%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil | Sabro | 10 g | 10 min | 15 % |
| Aroma (end of boil) | Sabro | 20 g | 10 min | 15 % |
| Whirlpool | Sabro | 20 g | 10 min | 15 % |
| Dry Hop | Sabro | 50 g | 2 day(s) | 15 % |