

# APA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **4**
- 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 **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (92.6%)	81 %	4
Grain	Caramel Pale	0.4 kg (7.4%)	77 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	60 min	13 %
Boil	Citra	20 g	10 min	13.5 %
Boil	Citra	15 g	5 min	13.5 %
Boil	Mosaic	15 g	5 min	12 %
Aroma (end of boil)	Citra	20 g	0 min	13.5 %
Aroma (end of boil)	Mosaic	20 g	0 min	12 %
Dry Hop	Citra	40 g	3 day(s)	13.5 %
Dry Hop	Mosaic	40 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	1 ml	Fermentis