

APA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **47**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (58.1%) | 80 % | 5 |
| Grain | Pilzneński | 1.3 kg (30.2%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (11.6%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Chinook | 10 g | 60 min | 13 % |
| Boil | Cascade | 50 g | 10 min | 6 % |
| Aroma (end of boil) | Mosaic | 30 g | 0 min | 10 % |
| Whirlpool | Centennial | 40 g | 20 min | 8.9 % |
| Dry Hop | Simcoe | 50 g | 3 day(s) | 13.2 % |
| Dry Hop | Citra | 30 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|--------|--------|------------|
| WLP090 - San Diego Super Yeast | Ale | Liquid | 600 ml | White Labs |