

# APA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **3.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- 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	Pilznieński	3.5 kg (63.6%)	81 %	4
Grain	Viking Pale Ale malt	1 kg (18.2%)	80 %	5
Grain	Pszeniczny	1 kg (18.2%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	15 min	12 %
Boil	Strata	20 g	10 min	13.6 %
Whirlpool	Sabro	30 g	15 min	15 %
Whirlpool	Citra	15 g	10 min	12 %
Whirlpool	Strata	10 g	10 min	13.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	1 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki owsiane błyskawiczne	0.4 g	Mash	70 min
Flavor	płatki jęczmienne	0.4 g	Mash	70 min