

APA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **32**
- SRM **12.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **22.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1 liter(s) / kg**
- Mash size **2 liter(s)**
- Total mash volume **4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 1.7 kg (45.9%) | 81 % | 26 |
| Grain | Caraaroma | 0.2 kg (5.4%) | 78 % | 350 |
| Grain | Weyermann - Carawheat | 0.1 kg (2.7%) | 77 % | 110 |
| Grain | Strzegom Monachijski typ II | 0.6 kg (16.2%) | 79 % | 22 |
| Grain | Viking Pale Ale malt | 1.1 kg (29.7%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil | Topaz | 5 g | 60 min | 20.2 % |
| Aroma (end of boil) | Topaz | 20 g | 5 min | 20.2 % |
| Aroma (end of boil) | Enigma (AUS) | 25 g | 5 min | 17 % |

Yeasts

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