

## APA 66

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **61**
- SRM **4.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **36.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.8 liter(s)**
- Total mash volume **34.4 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) Bel      | 5 kg (65.4%)   | 80 %  | 6   |
| Grain | Strzegom Monachijski typ I | 1 kg (13.1%)   | 79 %  | 16  |
| Grain | Płatki owsiane             | 1.5 kg (19.6%) | 85 %  | 3   |
| Grain | zakwaszający               | 0.15 kg (2%)   | --- % | --- |

### Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Mosaic   | 30 g   | 15 min   | 10 %       |
| Boil      | Amarillo | 30 g   | 15 min   | 9.5 %      |
| Whirlpool | Amarillo | 30 g   | 30 min   | 9.5 %      |
| Boil      | Citra    | 30 g   | 15 min   | 12 %       |
| Whirlpool | Citra    | 30 g   | 30 min   | 12 %       |
| Dry Hop   | Mosaic   | 70 g   | 4 day(s) | 10 %       |
| Dry Hop   | Citra    | 40 g   | 4 day(s) | 12 %       |
| Dry Hop   | Amarillo | 40 g   | 4 day(s) | 9.5 %      |
| Boil      | Chinook  | 10 g   | 60 min   | 13 %       |