

## 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 %