

## APA\_8

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **108**
- SRM **12.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Strzegom Karmel 150	1 kg (16.7%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	55 g	60 min	15.5 %
Boil	Citra	15 g	30 min	12 %
Boil	Citra	15 g	10 min	12 %
Boil	Citra	20 g	5 min	12 %
Boil	Mosaic	10 g	5 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
BFSAY	Ale	Slant	1000 ml	Gozdawa