

# Apa Adama

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **28**
- SRM **3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.45 kg (33.4%)	82 %	4
Grain	Viking Pale Ale malt	2.44 kg (56.2%)	80 %	5
Grain	colorado	0.2 kg (4.6%)	80 %	---
Grain	pszeniczny	0.25 kg (5.8%)	83 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	10 g	200 min	14.2 %
Boil	Equinox	15 g	15 min	14.2 %
Boil	Simcoe	25 g	0 min	13.2 %
Dry Hop	Ahtanum	50 g	6 day(s)	5 %
Dry Hop	Equinox	25 g	6 day(s)	13.1 %
Dry Hop	Simcoe	25 g	6 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar