

## apa amarillo

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU ---
- SRM **5.2**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **32.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.5 kg (90.1%)	80 %	5
Grain	Płatki owsiane	0.1 kg (1.2%)	85 %	3
Grain	cookie	0.4 kg (4.8%)	75 %	50
Adjunct	Pszenica niesłodowana	0.25 kg (3%)	75 %	3
Grain	Acid Malt	0.07 kg (0.8%)	58.7 %	6