

## Apa CCMS

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **7.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3 kg (49.2%)	80 %	8
Grain	BESTMALZ - Best Minich	1 kg (16.4%)	80.5 %	16
Grain	BESTMALZ - Best Vienna	1 kg (16.4%)	80.5 %	9
Grain	Pszeniczny	0.5 kg (8.2%)	85 %	4
Grain	Carahell	0.2 kg (3.3%)	77 %	26
Grain	Strzegom Karmel 150	0.2 kg (3.3%)	75 %	150
Grain	Strzegom Bursztynowy	0.2 kg (3.3%)	70 %	49