

Apa Deno

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **39**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **40.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (66.7%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (11.1%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 2 kg (22.2%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Marynka | 50 g | 60 min | 10 % |
| Boil | Citra | 30 g | 10 min | 12 % |
| Boil | Lublin (Lubelski) | 50 g | 5 min | 4 % |
| Dry Hop | Citra | 50 g | 6 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|------|--------|------------|
| Gozdawa - Pure Ale Yeast 7 | Ale | Dry | 25 g | Gozdawa |