

## Apa FE

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **33**
- SRM **6.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (86.2%)	80 %	7
Grain	Platki owsiane	0.5 kg (8.6%)	85 %	3
Grain	Caraamber	0.3 kg (5.2%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	30 min	13.1 %
Boil	Amarillo	10 g	20 min	9.7 %
Boil	Citra	10 g	15 min	13.1 %
Boil	Amarillo	10 g	10 min	9.7 %
Boil	Amarillo	15 g	5 min	9.7 %
Boil	Citra	15 g	5 min	13.1 %
Boil	Amarillo	25 g	0 min	9.7 %
Boil	Citra	25 g	0 min	13.1 %
Dry Hop	Amarillo	30 g	5 day(s)	9.7 %
Dry Hop	Citra	30 g	5 day(s)	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis