

# Apa FE

- 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  |