

APA kg2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **37**
- SRM **11.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (50%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 2 kg (28.6%) | 79 % | 22 |
| Grain | Caramel/Crystal Malt - 150 | 0.5 kg (7.1%) | 72 % | 150 |
| Grain | Caramel/Crystal Malt - 90 | 0.5 kg (7.1%) | 75 % | 90 |
| Grain | Melanoiden Malt | 0.5 kg (7.1%) | 80 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 15 g | 60 min | 15.5 % |
| Boil | Motueka | 40 g | 15 min | 7 % |
| Aroma (end of boil) | Australian Cascade | 30 g | 10 min | 7.3 % |
| Aroma (end of boil) | Mosaic | 20 g | 5 min | 11.8 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 50 g | 2 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|-------|--------|------------|
| Omega Hot Head | Ale | Slant | 250 ml | x |

Notes

- Projektowana warka na Omega Hot Head
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