

# APA na Belgach

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **97**
- SRM **7.7**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (57.1%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (19%)	79 %	22
Grain	Viking Pale Ale malt	1 kg (19%)	80 %	5
Grain	Strzegom Karmel 150	0.25 kg (4.8%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	40 g	60 min	15 %
Boil	Centennial	10 g	30 min	10.5 %
Boil	Centennial	15 g	10 min	10.5 %
Boil	Azacca	10 g	30 min	14 %
Boil	Azacca	15 g	10 min	14 %
Dry Hop	El Dorado	10 g	7 day(s)	15 %
Dry Hop	Centennial	25 g	7 day(s)	10.5 %
Dry Hop	Azacca	25 g	7 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
BF & SAY	Ale	Liquid	1000 ml	Gozdawa