

## APA nowa

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **38**
- SRM **4.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	1.9 kg (88.4%)	80 %	5
Grain	Strzegom Wiedeński	0.25 kg (11.6%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	11 g	60 min	12 %
Whirlpool	Cascade	50 g	1 min	6 %
Dry Hop	Galaxy	50 g	2 day(s)	15 %