

# Apa test 1

---

- Gravity **12.1 BLG**
- ABV ---
- IBU **34**
- SRM **4.5**
- 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 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.4 kg (77.3%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (22.7%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	16 g	48 min	11.6 %
Boil	Kazbek	18 g	15 min	4.57 %
Boil	Sorachi Ace	7 g	10 min	12 %
Boil	Sorachi Ace	12 g	5 min	12 %
Whirlpool	Kazbek	20 g	0 min	4.57 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar