

# APA Twój browar

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **41**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **51.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **34.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (58.1%)	79 %	5.9
Grain	Pilsen Malt	2.6 kg (30.2%)	80 %	3.94
Grain	Briess - Wheat Malt, White	1 kg (11.6%)	85 %	3.94

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	70 min	13 %
Boil	Cascade PL	100 g	10 min	5.2 %
Aroma (end of boil)	Mosaic	60 g	0 min	10 %
Whirlpool	Centennial	80 g	20 min	10.5 %
Dry Hop	Citra	60 g	2 day(s)	12 %
Dry Hop	Simcoe	100 g	2 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	---