

APA z Kardamonem

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **16**
- SRM **5.1**

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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (63.6%) | 80 % | 5 |
| Grain | Pilzneński | 1.5 kg (27.3%) | 81 % | 4 |
| Grain | Carahell | 0.5 kg (9.1%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Citra | 20 g | 15 min | 12 % |
| Aroma (end of boil) | ahatanum | 15 g | 5 min | 12 % |
| Dry Hop | kardamon | 20 g | --- | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US 05 | Ale | Dry | 11.5 g | --- |