

# apaa

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **25**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **53 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **64.7 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	ireks pale ale	10 kg (83.3%)	80 %	5
Grain	pszeniczny mep	1 kg (8.3%)	81 %	6
Grain	monachijski globalmalt	1 kg (8.3%)	80 %	14

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	60 g	60 min	7.1 %
Boil	Cascade	40 g	10 min	7.1 %
Aroma (end of boil)	Cascade(W)	60 g	5 min	6.9 %
Aroma (end of boil)	Cascade(W)	60 g	0 min	6.9 %