

# Apakalipsa

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **40**
- SRM **3.6**
- 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 **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (71.4%)	81 %	4
Grain	Pszeniczny	0.9 kg (18.4%)	85 %	4
Grain	Płatki owsiane	0.5 kg (10.2%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	26 g	60 min	10 %
Boil	Chinook	19 g	15 min	10.7 %
Aroma (end of boil)	Enigma (AUS)	20 g	0 min	17.2 %
Aroma (end of boil)	Chinook	10 g	0 min	10.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Dry	11 g	---