

# apatka

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **48**
- SRM **5.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **57.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **69.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	9 kg (88.2%)	85 %	7
Grain	Monachijski	1 kg (9.8%)	80 %	16
Grain	Strzegom Karmel 150	0.2 kg (2%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	11.7 %
Boil	Mosaic	30 g	60 min	12.6 %
Boil	Willamette	30 g	10 min	4.5 %
Aroma (end of boil)	Cascade	30 g	5 min	6 %
Whirlpool	Mosaic	60 g	30 min	12.6 %