

# Imprezowa APA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **28**
- SRM **5.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (80%)	75 %	6
Grain	Pszoniczny	1 kg (20%)	75 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	30 min	13.2 %
Aroma (end of boil)	Amarillo	15 g	5 min	9.5 %
Aroma (end of boil)	Equinox	15 g	5 min	13.1 %
Dry Hop	Simcoe	65 g	14 day(s)	13.2 %
Dry Hop	Amarillo	45 g	14 day(s)	9.5 %
Dry Hop	Equinox	50 g	14 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis