

## Pierwsza APA#2

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- Gravity **13.3 BLG**
- ABV ---
- IBU **33**
- SRM **6.2**
- 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 **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (84.9%)	80 %	7
Grain	Platki owsiane	0.5 kg (9.4%)	85 %	3
Grain	Caraamber	0.3 kg (5.7%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	25 g	45 min	9.5 %
Boil	Citra	10 g	30 min	12 %
Aroma (end of boil)	Amarillo	20 g	0 min	9.5 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Dry Hop	Amarillo	30 g	7 day(s)	9.5 %
Dry Hop	Citra	30 g	7 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale