

Red ApA

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **31**
- SRM **7.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|------|
| Grain | BESTMALZ - Bestt Pale Ale | 4 kg (79.5%) | 80.5 % | 6 |
| Grain | Bestmalz Red X | 1 kg (19.9%) | 79 % | 30 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.03 kg (0.6%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Cascade | 20 g | 60 min | 6 % |
| Boil | Cascade | 20 g | 45 min | 6 % |
| Boil | Cascade | 20 g | 5 min | 6 % |
| Whirlpool | Cascade | 40 g | 20 min | 6 % |