

## test\_APA\_zacier

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **47**
- SRM **4.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **27 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (50%)	80 %	7
Grain	Pszeniczny	1 kg (16.7%)	85 %	4
Grain	Briess - Pilsen Malt	2 kg (33.3%)	80.5 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	citra	15 g	30 min	14.1 %
Boil	citra	15 g	15 min	14.1 %
Boil	Cascade	15 g	15 min	6 %
Boil	citra	15 g	5 min	14.1 %
Boil	Cascade	15 g	5 min	6 %
Aroma (end of boil)	citra	15 g	-3 min	14.1 %
Aroma (end of boil)	Cascade	20 g	-3 min	6 %
Dry Hop	citra	40 g	4 day(s)	14.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---