

## 166 APA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **45**
- SRM **3.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **80 min**
- Evaporation rate **5 %/h**
- Boil size **25.6 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (87%)	80 %	5
Grain	Strzegom Pszeniczny	0.3 kg (6.5%)	81 %	6
Grain	Carapils	0.3 kg (6.5%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	50 min	13.5 %
Boil	Magnum	10 g	50 min	14 %
Boil	Amarillo	15 g	20 min	9.4 %
Boil	Amarillo	15 g	1 min	9.4 %
Dry Hop	Amarillo	15 g	5 day(s)	11.1 %
Dry Hop	Citra	15 g	5 day(s)	13.6 %
Dry Hop	Simcoe	15 g	5 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---