

## #4 APA M&C

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **4.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (48.2%)	79 %	6
Grain	Carahell	0.3 kg (7.2%)	77 %	26
Grain	Weyermann pszeniczny jasny	0.35 kg (8.4%)	80 %	6
Grain	Strzegom Wiedeński	0.5 kg (12%)	79 %	10
Grain	Pilzneński	1 kg (24.1%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	12.1 %
Boil	Mosaic	20 g	15 min	12.1 %
Boil	citra bio	10 g	15 min	13 %
Boil	mosaic	15 g	0 min	12.1 %
Boil	citra bio	15 g	0 min	13 %