

## APA 1.1

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- Gravity **13.1 BLG**
- ABV ---
- IBU **66**
- SRM **7.3**
- 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 **57 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale	6.4 kg (100%)	79 %	6.5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	60 min	9.5 %
Boil	Citra	10 g	60 min	12 %
Boil	Citra	10 g	30 min	12 %
Boil	Cascade	30 g	5 min	6 %
Boil	Citra	10 g	5 min	12 %
Dry Hop	Cascade	30 g	7 day(s)	6 %
Dry Hop	Citra	30 g	7 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentum Mobile FM52 AMERYKAŃSKI SEN	Ale	Liquid	60 ml	---