

## apa

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **4.6**

### 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (50%)	80 %	5
Grain	Viking Pilsner malt	2 kg (40%)	82 %	4
Grain	Caramel/Crystal Malt - 10L	0.5 kg (10%)	75 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	7.4 %
Boil	Cascade	15 g	60 min	7.6 %
Aroma (end of boil)	Marynka	15 g	5 min	7.4 %
Aroma (end of boil)	Cascade	15 g	5 min	7.6 %
Dry Hop	Cascade	30 g	5 day(s)	7.6 %