

# APA 11 BLG

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **45**
- SRM **5.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg (90.9%)	--- %	5
Grain	Cara Gold Castlemalting	0.25 kg (4.1%)	78 %	120
Grain	Pszeniczny	0.3 kg (5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	8.8 %
Boil	Vic Secret	20 g	15 min	15.5 %
Boil	Vic Secret	20 g	5 min	15.5 %
Boil	Vic Secret	25 g	1 min	15.5 %
Dry Hop	Vic Secret	40 g	7 day(s)	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's