

# Apa

- Gravity **12.6 BLG**
- ABV ---
- IBU **59**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Pale Ale                         | 3 kg (66.7%)   | 80 %  | 4   |
| Grain | Briess - Goldpils<br>Vienna Malt | 0.5 kg (11.1%) | 80 %  | 7   |
| Grain | Pilzneński                       | 1 kg (22.2%)   | 81 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Summit  | 20 g   | 50 min   | 17 %       |
| Aroma (end of boil) | Equinox | 10 g   | 15 min   | 13.1 %     |
| Aroma (end of boil) | Ahtanum | 10 g   | 15 min   | 5 %        |
| Aroma (end of boil) | Azacca  | 10 g   | 15 min   | 14 %       |
| Whirlpool           | Equinox | 10 g   | 2 min    | 13.1 %     |
| Whirlpool           | Ahtanum | 10 g   | 2 min    | 5 %        |
| Whirlpool           | Azacca  | 10 g   | 2 min    | 14 %       |
| Aroma (end of boil) | Ahtanum | 5 g    | 5 min    | 5 %        |
| Aroma (end of boil) | Azacca  | 5 g    | 5 min    | 14 %       |
| Whirlpool           | Summit  | 5 g    | 2 min    | 17 %       |
| Aroma (end of boil) | Equinox | 5 g    | 5 min    | 13.1 %     |
| Dry Hop             | Equinox | 25 g   | 6 day(s) | 13.1 %     |
| Dry Hop             | Azacca  | 25 g   | 6 day(s) | 14 %       |
| Dry Hop             | Ahtanum | 25 g   | 6 day(s) | 5 %        |