

APA 2017

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **30**
- SRM **5.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 9 kg (87.4%) | 78 % | 6 |
| Grain | Pszeniczny | 1 kg (9.7%) | 85 % | 4 |
| Grain | Caramel/Crystal Malt - 30L | 0.3 kg (2.9%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Nelson Sauvín | 22 g | 15 min | 11 % |
| Boil | Amarillo | 22 g | 15 min | 9.5 % |
| Boil | Centennial | 22 g | 15 min | 10.5 % |
| Boil | Chinook | 22 g | 15 min | 13 % |
| Boil | Cascade | 22 g | 15 min | 6 % |