

# APA

---

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **9**
- SRM **3.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.6 kg (85.7%) | 80 %  | 4   |
| Grain | Słód Żytni          | 0.6 kg (14.3%) | 81 %  | 9   |

## Hops

| Use for             | Name                     | Amount | Time   | Alpha acid |
|---------------------|--------------------------|--------|--------|------------|
| Boil                | Saaz CZ                  | 20 g   | 70 min | 4 %        |
| Aroma (end of boil) | Warrior® (USA)           | 60 g   | 0 min  | 15.5 %     |
| Whirlpool           | Zythos® (USA) 90 g       | 60 g   | 0 min  | 11 %       |
| Whirlpool           | Falconer's Flight® (USA) | 30 g   | 0 min  | 11 %       |

## Yeasts

| Name            | Type | Form  | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| fermentis US-05 | Ale  | Slant | 150 ml | ---        |