

## apa

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **36**
- SRM **4.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **14.7 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.5 kg (71.4%)	81 %	4
Grain	Pszeniczny (W)	0.5 kg (14.3%)	85 %	4
Grain	Strzegom Wiedeński	0.5 kg (14.3%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	citra 2020	15 g	30 min	12.6 %
Aroma (end of boil)	citra 2020	35 g	3 min	12.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	3 g	Mash	60 min
Fining	whirflock	1 g	Boil	5 min