

## APA

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- Gravity **12.7 BLG**
- ABV ---
- IBU **42**
- SRM **5.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale Malteurop	4 kg (66.7%)	--- %	6
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4
Grain	wiedeński	1 kg (16.7%)	--- %	7
Grain	Weyermann - Carapils	0.25 kg (4.2%)	78 %	4
Grain	zakwaszający	0.25 kg (4.2%)	--- %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	11.7 %
Boil	Centennial	20 g	30 min	9.4 %
Boil	Mosaic	10 g	15 min	11.7 %
Boil	Centennial	10 g	5 min	9.4 %
Aroma (end of boil)	Amarillo	25 g	0 min	8.8 %
Dry Hop	Mosaic	30 g	4 day(s)	11.7 %
Dry Hop	Centennial	20 g	4 day(s)	9.4 %
Dry Hop	Amarillo	25 g	4 day(s)	8.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis