

## APA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **38**
- SRM **4.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (43.5%)	79 %	6
Grain	Strzegom Pilzniejszy	2 kg (43.5%)	80 %	4
Grain	Płatki owsiane	0.6 kg (13%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	30 min	13 %
Aroma (end of boil)	Cascade	28 g	5 min	6 %
Aroma (end of boil)	Centennial	28 g	5 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis