

# APA

---

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **35**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **6 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

| Type  | Name        | Amount         | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pilznieński | 5 kg (78.1%)   | 81 %  | 4   |
| Grain | Pszeniczny  | 1.4 kg (21.9%) | 85 %  | 4   |

## Hops

| Use for   | Name    | Amount | Time    | Alpha acid |
|-----------|---------|--------|---------|------------|
| Boil      | Cascade | 30 g   | 60 min  | 8 %        |
| Boil      | Cascade | 20 g   | 10 min  | 8 %        |
| Boil      | Wai-iti | 15 g   | 10 min  | 4.1 %      |
| Whirlpool | Wai-iti | 50 g   | 120 min | 4.1 %      |