

# APA

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- Gravity **14.3 BLG**
- ABV ---
- IBU **50**
- SRM **9.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Karmelowy żytni Strzegom	0.5 kg (7.7%)	75 %	150
Grain	Żytni	1 kg (15.4%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	10 %
Aroma (end of boil)	Cascade	50 g	5 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	10 g	---