

# APA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **64**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (90.9%)  | 79 %  | 6   |
| Grain | Pszoniczny        | 0.5 kg (9.1%) | 85 %  | 4   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Magnum     | 20 g   | 60 min   | 14 %       |
| Boil                | Vic Secret | 20 g   | 20 min   | 16.3 %     |
| Aroma (end of boil) | Vic Secret | 30 g   | 5 min    | 16.3 %     |
| Dry Hop             | Vic Secret | 50 g   | 7 day(s) | 16.3 %     |

## Yeasts

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