

# ApA ApA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **36**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (57.1%)	80 %	5
Grain	Viking Wheat Malt	2 kg (19%)	83 %	5
Grain	Viking Vienna Malt	2 kg (19%)	79 %	7
Grain	Strzegom Karmel 30	0.5 kg (4.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Simcoe	30 g	15 min	13.2 %
Boil	Mosaic	20 g	15 min	10 %
Boil	Centennial	20 g	15 min	10.5 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %
Aroma (end of boil)	Centennial	30 g	0 min	10.5 %
Dry Hop	Centennial	50 g	4 day(s)	10.5 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis