

Apa CCMS

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **7.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|--------|-----|
| Grain | Castle Pale Ale | 3 kg (49.2%) | 80 % | 8 |
| Grain | BESTMALZ - Best Minich | 1 kg (16.4%) | 80.5 % | 16 |
| Grain | BESTMALZ - Best Vienna | 1 kg (16.4%) | 80.5 % | 9 |
| Grain | Pszeniczny | 0.5 kg (8.2%) | 85 % | 4 |
| Grain | Carahell | 0.2 kg (3.3%) | 77 % | 26 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.3%) | 75 % | 150 |
| Grain | Strzegom Bursztynowy | 0.2 kg (3.3%) | 70 % | 49 |