

APA czaja

- Gravity **11.7 BLG**
- ABV ---
- IBU **86**
- SRM **28.1**
- 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 **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rahr - Pale Ale Malt	4.4 kg (81.5%)	79 %	79
Grain	Strzegom pszeniczny	0.6 kg (11.1%)	81 %	6
Grain	Karmelowy Czerwony	0.4 kg (7.4%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	15.5 %
Boil	Equinox	10 g	30 min	13.1 %
Boil	Citra	10 g	30 min	12 %
Boil	Mosaic	10 g	30 min	10 %
Boil	Equinox	10 g	5 min	13.1 %
Boil	Citra	10 g	5 min	12 %
Boil	Mosaic	10 g	5 min	10 %
Dry Hop	Equinox	20 g	4 day(s)	13.1 %
Dry Hop	Citra	20 g	4 day(s)	12 %
Dry Hop	Mosaic	20 g	4 day(s)	10 %
Boil	Mosaic	10 g	20 min	10 %
Boil	Equinox	10 g	20 min	13.1 %
Boil	Citra	10 g	20 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	100 ml	---