

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 | --- |