

## APA II

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **8.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.5 liter(s)**
- Total mash volume **2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal - ekstrakt słodowy jasny	1.7 kg (43.6%)	87 %	26
Liquid Extract	Bruntal - Pale Ale	1.7 kg (43.6%)	87 %	35
Grain	Płatki owsiane	0.5 kg (12.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Centennial	10 g	15 min	10.5 %
Boil	Cascade	20 g	10 min	6 %
Aroma (end of boil)	Cascade	30 g	0 min	6 %
Aroma (end of boil)	Centennial	10 g	0 min	10.5 %
Dry Hop	Centennial	30 g	5 day(s)	10.5 %