

## APA nr 8

---

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **54**
- SRM **9.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.8 liter(s)**
- Total mash volume **3.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.4 kg (78.7%)	81 %	26
Grain	Biscuit Malt	0.218 kg (5%)	79 %	45
Grain	Pilzneński	0.5 kg (11.6%)	81 %	4
Grain	Carahell	0.2 kg (4.6%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Amarillo	10 g	10 min	9.5 %
Boil	Citra	20 g	10 min	12 %
Aroma (end of boil)	Mosaic	15 g	0 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	---