

APA - test drożdzy

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **41**
- SRM **6.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (81.8%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (9.1%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.6%) | 75 % | 150 |
| Grain | Pszeniczny | 0.3 kg (5.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 25 g | 40 min | 11.3 % |
| Aroma (end of boil) | Mosaic | 10 g | 5 min | 12 % |
| Aroma (end of boil) | Citra | 10 g | 5 min | 13 % |
| Aroma (end of boil) | Mosaic | 25 g | 0 min | 12 % |
| Whirlpool | Citra | 25 g | 30 min | 12 % |
| Dry Hop | Citra | 20 g | 4 day(s) | 12 % |
| Dry Hop | Mosaic | 30 g | 4 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 150 ml | Fermentum Mobile |
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | whirlflock | 2 g | Boil | 10 min |