

# APA - warka testowa Brewster Beacon

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **37**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (76%)	80 %	5
Grain	Pszeniczny	1 kg (20%)	85 %	4
Grain	Cookie Viking Malt	0.2 kg (4%)	72 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	32 g	50 min	4.6 %
Boil	Mosaic	9.5 g	20 min	12.5 %
Boil	Galaxy	15 g	20 min	13.6 %
Boil	Cascade	15 g	5 min	5.8 %
Dry Hop	Cascade	35 g	5 day(s)	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Voss Kveik	Ale	Slant	20 ml	Lallemand