

# APKA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **35**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4 kg (88.9%)   | 85 %  | 7   |
| Grain | Platki owsiane            | 0.5 kg (11.1%) | 85 %  | 3   |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Aroma (end of boil) | Simcoe | 50 g   | 5 min  | 13.2 %     |
| Aroma (end of boil) | Citra  | 50 g   | 5 min  | 12 %       |
| Boil                | Citra  | 10 g   | 15 min | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |