

# Apka

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- Gravity **12.6 BLG**
- ABV ---
- IBU **39**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (71.4%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (14.3%)	81 %	6
Grain	Strzegom Pilzneński	0.5 kg (14.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Aroma (end of boil)	Citra	10 g	5 min	12 %
Aroma (end of boil)	Simcoe	10 g	5 min	13.2 %
Dry Hop	Citra	10 g	5 day(s)	12 %
Dry Hop	Simcoe	10 g	5 day(s)	13.2 %

## Yeasts

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