

Łeba APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- SRM **5.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- 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	5 kg (90.9%)	80 %	5
Grain	Viking Malt - Red Active	0.5 kg (9.1%)	80 %	35

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Superdelic (NZ)	10 g	60 min	9.9 %
Boil	Superdelic (NZ)	20 g	30 min	9.9 %
Aroma (end of boil)	Superdelic (NZ)	40 g	10 min	9.9 %
Dry Hop	Superdelic (NZ)	30 g	5 day(s)	9.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min