

# Pombe uAPA

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **32**
- SRM **2.4**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 2 kg (66.7%) | 82 %  | 4   |
| Grain | Płatki pszeniczne   | 1 kg (33.3%) | 85 %  | 3   |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Cashmere | 20 g   | 60 min   | 8 %        |
| Whirlpool | Cashmere | 30 g   | 30 min   | 8 %        |
| Dry Hop   | Cashmere | 50 g   | 3 day(s) | 8 %        |

## Yeasts

| Name                | Type | Form   | Amount  | Laboratory       |
|---------------------|------|--------|---------|------------------|
| FM600 African Pombe | Ale  | Liquid | 1000 ml | Fermentum Mobile |