

## RG APA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **41**
- SRM **5**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	3.9 kg (88.6%)	80.5 %	6
Grain	Słód pszeniczny Bestmalz	0.5 kg (11.4%)	82 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	14.3 %
Boil	Columbus/Tomahawk/Zeus	10 g	30 min	14.3 %
Boil	Glacier	30 g	10 min	5 %

### Yeasts

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