

## 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     |