

## apa#2

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- Gravity **11.7 BLG**
- ABV ---
- IBU **51**
- SRM **4.7**
- Style **American Pale Ale**

### 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 **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

### Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.5 kg (58.1%) | 79 %  | 6   |
| Grain | Pilzneński        | 1.5 kg (34.9%) | 81 %  | 4   |
| Grain | Carahell          | 0.3 kg (7%)    | 77 %  | 26  |

### Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 20 g   | 60 min   | 15.5 %     |
| Boil    | Sorachi Ace            | 20 g   | 15 min   | 10 %       |
| Dry Hop | Citra                  | 20 g   | 7 day(s) | 12 %       |
| Dry Hop | Mosaic                 | 20 g   | 7 day(s) | 10 %       |
| Dry Hop | Enigma (AUS)           | 20 g   | 7 day(s) | 17.2 %     |