

## #17 APA ELLA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **44**
- SRM **14.6**
- 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 **1 %/h**
- Boil size **21.2 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (44.4%)	80 %	45
Grain	Viking Pilsner malt	0.9 kg (23.5%)	82 %	4
Grain	Viking Pale Ale malt	0.33 kg (8.6%)	80 %	5
Grain	monachijski Viking Malt (ciemny)	0.24 kg (6.3%)	78 %	22
Grain	monachijski Viking Malt (jasny)	0.41 kg (10.7%)	78 %	16
Grain	Caraaroma	0.25 kg (6.5%)	78 %	350

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ella (AUS)	15 g	60 min	16.3 %
Aroma (end of boil)	Ella (AUS)	15 g	15 min	16.3 %
Aroma (end of boil)	Ella (AUS)	20 g	0 min	16.3 %
Dry Hop	Ella (AUS)	50 g	7 day(s)	16.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---