APA # 2

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **36**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg *(80.6%)*	82 %	4
Grain	Viking Munich Malt	0.3 kg *(4.8%)*	78 %	18
Grain	BESTMALZ - Best Wheat Malt	0.5 kg *(8.1%)*	82 %	4
Grain	Płatki pszeniczne	0.15 kg *(2.4%)*	85 %	3
Grain	Płatki owsiane	0.25 kg *(4%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	28.3 g	30 min	13 %
Boil	Mosaic	10 g	5 min	10 %
Boil	Lemon drop	12 g	5 min	4.6 %
Boil	Amarillo	7 g	5 min	9.5 %
Boil	Centennial	20 g	5 min	10.5 %
Boil	Cashmere	5 g	5 min	6.7 %
Boil	El Dorado	5 g	5 min	15 %
Boil	Equinox	5 g	5 min	13.1 %
Whirlpool	Citra	10 g	0 min	12 %
Whirlpool	Centennial	10 g	0 min	10.5 %
Whirlpool	Mosaic	10 g	0 min	10 %
Whirlpool	Cashmere	10 g	0 min	6.7 %
Whirlpool	El Dorado	10 g	0 min	15 %
Dry Hop	Mosaic	29 g	2 day(s)	10 %
Dry Hop	Citra	18 g	2 day(s)	12 %
Dry Hop	Centennial	14 g	2 day(s)	10.5 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
WLP041 - Pacific Ale Yeast	Ale	Liquid	120 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowarski	4 g	Mash	70 min
Fining	Whirlfloct	4 g	Boil	15 min