

APA -wesele

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (70.6%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1 kg (23.5%) | 79 % | 16 |
| Grain | Pszeniczny | 0.25 kg (5.9%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Chinook | 10 g | 60 min | 12.8 % |
| Boil | Chinook | 10 g | 20 min | 12.8 % |
| Boil | Chinook | 10 g | 10 min | 12.8 % |
| Boil | Amarillo | 15 g | 5 min | 9.5 % |
| Dry Hop | Amarillo | 15 g | 5 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |