

APAcz PL

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **32**
- SRM **8.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **18.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzniejszy | 3.4 kg (77.3%) | 80 % | 5 |
| Grain | Monachijski | 0.5 kg (11.4%) | 80 % | 15 |
| Grain | Strzegom Karmel 150 | 0.3 kg (6.8%) | 75 % | 150 |
| Grain | Pszeniczny | 0.2 kg (4.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Amarillo | 10 g | 15 min | 9.5 % |
| Boil | Amarillo | 18 g | 0 min | 9.5 % |
| Dry Hop | Amarillo | 20 g | 7 day(s) | 9.5 % |

Yeasts

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