

## Konopna apa / Ice tea apa

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **5.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **46.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **55.4 liter(s)**

### Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (41.7%)   | 80 %  | 5   |
| Grain | Pilzneński           | 5 kg (41.7%)   | 81 %  | 4   |
| Grain | Pszeniczny           | 1.4 kg (11.7%) | 85 %  | 4   |
| Grain | Karmelowy Jasny 50   | 0.6 kg (5%)    | 75 %  | 50  |

### Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Apollo | 20 g   | 60 min | 17 %       |
| Aroma (end of boil) | Azacca | 50 g   | 5 min  | 14 %       |

### Yeasts

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