

# Kumpel z pracy APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **75**
- SRM **10**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (48.1%)	81 %	4
Grain	Monachijski	1 kg (19.2%)	80 %	16
Grain	Pszeniczny	0.7 kg (13.5%)	85 %	4
Grain	Weyermann - Melanoiden Malt	0.5 kg (9.6%)	81 %	53
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (9.6%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	20 g	60 min	12.8 %
Boil	Amarillo	30 g	60 min	8.8 %
Boil	Amarillo	20 g	30 min	8.8 %
Aroma (end of boil)	Dr Rudi	10 g	5 min	12.8 %
Aroma (end of boil)	Amarillo	20 g	5 min	8.8 %
Dry Hop	Dr Rudi	20 g	7 day(s)	12.8 %
Dry Hop	Amarillo	30 g	7 day(s)	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka słodkiej pomarańczy	25 g	Boil	10 min