

## Pierwsze Polish APA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **41**
- SRM ---
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Fermentables

| Type           | Name               | Amount          | Yield | EBC |
|----------------|--------------------|-----------------|-------|-----|
| Liquid Extract | BA Płynny Pale Ale | 1.7 kg (87.2%)  | --- % | --- |
| Dry Extract    | BA Suchy Jasny     | 0.25 kg (12.8%) | --- % | --- |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Lunga             | 12 g   | 60 min | 10.4 %     |
| Boil                | Puławski          | 10 g   | 20 min | 8.9 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g   | 5 min  | 2.5 %      |
| Aroma (end of boil) | Amora Preta       | 10 g   | 5 min  | 9 %        |
| Dry Hop             | Amora Preta       | 10 g   | ---    | 9 %        |
| Dry Hop             | Książęcy          | 20 g   | ---    | 7.6 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 5.5 g  | Fermentis  |