

## po prostu APA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **49**
- SRM **7.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (60.9%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	1.5 kg (26.1%)	85 %	5
Grain	Żytni	0.5 kg (8.7%)	85 %	8
Grain	Karmelowy żytni weyermann	0.25 kg (4.3%)	75 %	170

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	33 g	60 min	10.5 %
Boil	Amarillo	33 g	20 min	9.5 %
Aroma (end of boil)	Amarillo	33 g	0 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	23 g	---

### Notes

- 09,06,2018 = 6.9brix/3.0blg  
*Jun 9, 2018, 2:20 PM*