

## Polish apa

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **4.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **8 %/h**
- Boil size **30 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **33.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (46.2%)	80 %	5
Grain	Viking Pilsner malt	3 kg (46.2%)	82 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (7.7%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amora preta	25 g	30 min	11.2 %
Whirlpool	Citra	100 g	1 min	12 %
Boil	Amora preta	20 g	10 min	11.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
LalBrew American East Coast + US-05 blend	Ale	Slant	300 ml	---