

# Polska APA

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **6.7**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (65.8%)	80 %	5
Grain	Karmelowy Jasny 30EBC	1 kg (26.3%)	75 %	30
Grain	Płatki owsiane	0.3 kg (7.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	55 min	10 %
Aroma (end of boil)	Sybilla	15 g	10 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-04	Ale	Dry	0.9 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	4 g	Boil	55 min