

# Polska APA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **46**
- SRM **7.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **4 liter(s)**
- Total mash volume **5.6 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**

## Mash step by step

- Heat up **4 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **45 min** at **67C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (51.5%)	81 %	26
Grain	Viking Pale Ale malt	1 kg (30.3%)	80 %	5
Grain	Strzegom Monachijski typ I	0.2 kg (6.1%)	79 %	16
Grain	Płatki owsiane	0.3 kg (9.1%)	60 %	3
Grain	Biscuit Malt	0.1 kg (3%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	20 g	30 min	11 %
Aroma (end of boil)	Zula	80 g	5 min	11 %
Dry Hop	Zula	100 g	10 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s04	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Other	pożywka do drożdzy	5 g	Boil	1 min