

Polska APA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **43**
- SRM **5.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **34.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (66.7%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 2 kg (26.7%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (6.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 6.8 % |
| Boil | Oktawia | 30 g | 40 min | 7.1 % |
| Boil | Oktawia | 20 g | 20 min | 7.1 % |
| Boil | Marynka | 25 g | 10 min | 6.8 % |
| Aroma (end of boil) | Oktawia | 20 g | 1 min | 7.1 % |
| Aroma (end of boil) | Oktawia | 30 g | 0 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 200 ml | --- |