

## Polska APA

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- 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	---