

## Polskie APA

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **8.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy jasny Malt Barley	2.4 kg (63.2%)	80 %	15
Liquid Extract	Ekstrakt słodowy ciemny Malt Barley	1.2 kg (31.6%)	80 %	35
Grain	Karmelowy Jasny 30EBC	0.2 kg (5.3%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7.8 %
Boil	Cascade PL	15 g	15 min	7.3 %
Boil	Cascade PL	15 g	5 min	7.3 %
Dry Hop	Cascade PL	20 g	5 day(s)	7.3 %
Dry Hop	Lublin (Lubelski)	30 g	5 day(s)	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---