

Polskie APA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **36**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.8 liter(s)**
- Total mash volume **3.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|-----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (64.8%) | 80 % | 8 |
| Grain | Pilzneński | 0.5 kg (19%) | 81 % | 4 |
| Grain | karmelowy 30 | 0.125 kg (4.8%) | 78 % | 4 |
| Grain | płatki żytnie | 0.3 kg (11.4%) | 78 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 30 min | 8.8 % |
| Boil | lunga | 10 g | 10 min | 12.9 % |
| Boil | Oktawia | 10 g | 10 min | 7.8 % |
| Boil | lunga | 10 g | 0 min | 12.9 % |
| Boil | Oktawia | 10 g | 0 min | 7.8 % |
| Whirlpool | lunga | 10 g | 30 min | 12.9 % |
| Whirlpool | Oktawia | 10 g | 30 min | 7.8 % |
| Whirlpool | Marynka | 10 g | 30 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |