

## Porsta APA

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **33**
- SRM **12.1**
- 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	WES ekstrakt słodowy jasny	3.4 kg (87.2%)	80 %	---
Grain	Strzegom Karmel 600	0.25 kg (6.4%)	68 %	601
Grain	Monachijski	0.25 kg (6.4%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Cascade	25 g	10 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	jakiekolwiek