

# Urodzinowe apa

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **23**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **43.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **50 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8.5 kg (68%)	80 %	5
Grain	Viking Pilsner malt	4 kg (32%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	100 g	30 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	650 ml	Fermentis