

APA żywiczna

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **34**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.5 kg (9.1%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Lublin (Lubelski)	25 g	15 min	4.3 %
Boil	Marynka	40 g	60 min	7 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	5 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	19 g	---