

Apka na verdant #3

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **39**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (83.3%)	81 %	4
Grain	Płatki owsiane	1 kg (16.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	40 min	11 %
Whirlpool	Sybilla	40 g	15 min	3.5 %
Whirlpool	Oktawia	40 g	15 min	7.1 %
Dry Hop	Sybilla	40 g	3 day(s)	3.5 %
Dry Hop	Oktawia	40 g	3 day(s)	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	200 ml	Lallemand