

APA na polskich chmielach

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **41**
- SRM **12.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **80C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 5 kg (66.7%) | 79 % | 22 |
| Grain | Strzegom Pszeniczny | 1 kg (13.3%) | 81 % | 6 |
| Grain | Słód owsiany Fawcett | 1 kg (13.3%) | 61 % | 5 |
| Grain | Strzegom Karmel 150 | 0.5 kg (6.7%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Marynka | 50 g | 50 min | 6.7 % |
| Boil | Lublin (Lubelski) | 50 g | 50 min | 4 % |
| Dry Hop | Lublin (Lubelski) | 100 g | 5 day(s) | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |