

# APAcz PL

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **32**
- SRM **8.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **18.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.4 kg (77.3%)	80 %	5
Grain	Monachijski	0.5 kg (11.4%)	80 %	15
Grain	Strzegom Karmel 150	0.3 kg (6.8%)	75 %	150
Grain	Pszeniczny	0.2 kg (4.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Amarillo	10 g	15 min	9.5 %
Boil	Amarillo	18 g	0 min	9.5 %
Dry Hop	Amarillo	20 g	7 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---