

# ChmielApka v2

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	2 kg (40%)	80 %	4
Grain	Strzegom Pale Ale	3 kg (60%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lemon drop	30 g	60 min	4.6 %
Aroma (end of boil)	Lemon drop	70 g	15 min	4.6 %
Dry Hop	Lemon drop	100 g	7 day(s)	4.6 %
Dry Hop	Cascade	100 g	7 day(s)	6 %

## Yeasts

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