

# Jakieś tam apa

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **99**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (93.3%)	80 %	5
Grain	Pszoniczny	0.5 kg (6.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	10 %
Boil	Marynka	30 g	40 min	10 %
Boil	Lublin (Lubelski)	30 g	40 min	4 %
Boil	Lublin (Lubelski)	30 g	30 min	4 %
Boil	Lublin (Lubelski)	30 g	20 min	4 %
Boil	Cascade	30 g	15 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	zest z pomarańczy	10 g	Boil	5 min
Flavor	zest z pomarańczy	20 g	Secondary	3 day(s)

## Notes

- Ciekawe co z tego wyjdzie :D  
*Mar 27, 2018, 10:15 AM*