

po prostu APA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **49**
- SRM **7.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.5 kg (60.9%) | 85 % | 7 |
| Grain | Weyermann - Pale Wheat Malt | 1.5 kg (26.1%) | 85 % | 5 |
| Grain | Żytni | 0.5 kg (8.7%) | 85 % | 8 |
| Grain | Karmelowy żytni weyermann | 0.25 kg (4.3%) | 75 % | 170 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 33 g | 60 min | 10.5 % |
| Boil | Amarillo | 33 g | 20 min | 9.5 % |
| Aroma (end of boil) | Amarillo | 33 g | 0 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 05 | Ale | Dry | 23 g | --- |

Notes

- 09,06,2018 = 6.9brix/3.0blg
Jun 9, 2018, 2:20 PM