

## polish apa 16,05,18

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **58**
- SRM **4.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (85.4%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (12.2%)	81 %	6
Grain	Karmelowy Jasny 30EBC	0.1 kg (2.4%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	45 min	9.5 %
Boil	Cascade PL	20 g	10 min	5.5 %
Whirlpool	Cascade PL	80 g	40 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Slant	100 ml	White Labs