

POLISH APA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **36**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Amore Preta | 50 g | 25 min | 9 % |
| Boil | Amore Preta | 25 g | 1 min | 9 % |
| Boil | EXP 2/20 | 25 g | 1 min | 8 % |
| Boil | Zula | 25 g | 1 min | 8.3 % |
| Dry Hop | Amore Preta | 25 g | 3 day(s) | 9 % |
| Dry Hop | EXP 2/20 | 25 g | 3 day(s) | 8 % |
| Dry Hop | Zula | 25 g | 3 day(s) | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|--------|---------|------------|
| WLP090 - San Diego Super Yeast | Ale | Liquid | 1250 ml | White Labs |