

# polska apa

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- Gravity **13.3 BLG**
- ABV ---
- IBU **42**
- SRM **6.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **6 %**
- Size with trub loss **26.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **77C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Pilzneński                 | 5 kg (76.9%)  | 81 %  | 4   |
| Grain | Pszeniczny                 | 1 kg (15.4%)  | 85 %  | 4   |
| Grain | Caramel/Crystal Malt - 30L | 0.5 kg (7.7%) | 75 %  | 40  |

## Hops

| Use for             | Name  | Amount | Time     | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil                | lunga | 40 g   | 60 min   | 11.4 %     |
| Aroma (end of boil) | lunga | 30 g   | 0 min    | 11.4 %     |
| Dry Hop             | lunga | 30 g   | 5 day(s) | 11.4 %     |

## Yeasts

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

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g    | Boil    | 10 min |