

# Polskie APA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **42**
- SRM **5.1**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.5 kg (100%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	30 min	10 %
Boil	Lublin (Lubelski)	25 g	20 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	2 min	4 %
Dry Hop	Lublin (Lubelski)	25 g	7 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	20 ml	Fermentis