

# Prosta lekka APA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **19.3 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (90.9%)  | 80 %  | 5   |
| Grain | Pszoniczny           | 0.5 kg (9.1%) | 85 %  | 4   |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Marynka | 35 g   | 60 min   | 10 %       |
| Whirlpool | Cascade | 30 g   | 1 min    | 6 %        |
| Whirlpool | Chinook | 30 g   | 1 min    | 13 %       |
| Dry Hop   | Cascade | 40 g   | 3 day(s) | 6 %        |
| Dry Hop   | Chinook | 40 g   | 3 day(s) | 13 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 9.5 g  | Fermentis  |