

## S APA z Pilsenkiego

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **11**
- SRM **3.4**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **30 liter(s)**

### Fermentables

| Type  | Name                                      | Amount      | Yield | EBC |
|-------|---|-------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 5 kg (100%) | 80 %  | 4   |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Chinook | 10 g   | 40 min | 13 %       |
| Boil                | Chinook | 15 g   | 0 min  | 13 %       |
| Aroma (end of boil) | Chinook | 25 g   | 0 min  | 13 %       |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11.5 g | safale     |