

# Świerkowa APA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **32**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (88.9%)	80 %	5
Grain	Płatki pszeniczne	0.5 kg (5.6%)	60 %	3
Grain	Płatki owsiane	0.5 kg (5.6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Chinook	60 g	20 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	pepy świerku	150 g	Boil	30 min
Flavor	pepy świerku	50 g	Boil	0 min