

Wrocławska APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **5.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **67.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (76.9%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.25 kg (7.7%)	75 %	30
Grain	Strzegom Monachijski typ I	0.5 kg (15.4%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	35 g	60 min	4 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Dry Hop	Citra	10 g	4 day(s)	12 %
Boil	Lublin (Lubelski)	15 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5.75 g	Fermentis