

## #55 Polska APA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **38**
- SRM **4.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **17.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **77C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (84.7%)	79 %	6
Grain	Pszeniczny	0.5 kg (8.5%)	85 %	4
Grain	Płatki owsiane	0.4 kg (6.8%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	8.6 %
Boil	Zula	20 g	30 min	11.1 %
Boil	Oktawia	20 g	30 min	4 %
Boil	Zula	10 g	10 min	11.1 %
Boil	Oktawia	10 g	10 min	4 %
Aroma (end of boil)	Oktawia	15 g	0 min	4 %
Aroma (end of boil)	Zula	15 g	0 min	11.1 %
Dry Hop	Zula	55 g	2 day(s)	11.1 %
Dry Hop	Oktawia	55 g	2 day(s)	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Slant	300 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	4 g	Mash	60 min
Water Agent	kwask mlekowy	6 g	Mash	60 min
Water Agent	sól epsom	1 g	Mash	60 min
Fining	whirlfloc	1 g	Boil	10 min
Other	witamina C	4 g	Bottling	---