

## APA bez ameryki 36'05

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **6.4**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **25.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **68 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	pils	3.5 kg (70%)	80.5 %	4
Grain	Strzegom Bursztynowy	0.6 kg (12%)	70 %	49
Grain	Pszeniczny	0.3 kg (6%)	85 %	4
Grain	Strzegom Monachijski typ I	0.6 kg (12%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	45 min	10 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %
Whirlpool	Sybilla	20 g	0 min	3.5 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	0 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa U.S. WestCoast	Ale	Dry	10 g	---