

APA of the 50s

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **24**
- SRM **10.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **39.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (75.8%) | 80 % | 5 |
| Grain | Weyermann Specjal W | 0.5 kg (7.6%) | 68 % | 300 |
| Grain | Pszeniczny | 1 kg (15.2%) | 85 % | 4 |
| Grain | Grodziski pszeniczny wędzony dębem | 0.1 kg (1.5%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|----------|------------|
| Boil | Simcoe | 15 g | 60 min | 12.1 % |
| Dry Hop | Styrian Golding | 30 g | 3 day(s) | 2.8 % |
| Boil | Simcoe | 15 g | 30 min | 12.1 % |
| Dry Hop | East Kent Goldings | 30 g | 3 day(s) | 5.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | Kolendra | 10 g | Boil | 20 min |