

## APA -wesele

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (70.6%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (23.5%)	79 %	16
Grain	Pszeniczny	0.25 kg (5.9%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	12.8 %
Boil	Chinook	10 g	20 min	12.8 %
Boil	Chinook	10 g	10 min	12.8 %
Boil	Amarillo	15 g	5 min	9.5 %
Dry Hop	Amarillo	15 g	5 day(s)	9.5 %

### Yeasts

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