

APA wytrawna z jałowcem

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **51**
- SRM **6.4**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (41.7%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 2.5 kg (41.7%) | 82 % | 4 |
| Grain | Strzegom Karmel 30 | 1 kg (16.7%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Warrior | 25 g | 60 min | 15.5 % |
| Boil | tnt- de | 15 g | 15 min | 12.9 % |
| Boil | tnt- de | 10 g | 5 min | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|----------|--------|---------|--------|
| Herb | jałowiec | 10 g | Boil | 15 min |