

## Apka na verdant #3

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **39**
- SRM **3.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Fermentables

| Type  | Name           | Amount       | Yield | EBC |
|-------|----------------|--------------|-------|-----|
| Grain | Pilzneński     | 5 kg (83.3%) | 81 %  | 4   |
| Grain | Płatki owsiane | 1 kg (16.7%) | 60 %  | 3   |

### Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | lunga   | 30 g   | 40 min   | 11 %       |
| Whirlpool | Sybilla | 40 g   | 15 min   | 3.5 %      |
| Whirlpool | Oktawia | 40 g   | 15 min   | 7.1 %      |
| Dry Hop   | Sybilla | 40 g   | 3 day(s) | 3.5 %      |
| Dry Hop   | Oktawia | 40 g   | 3 day(s) | 7.1 %      |

### Yeasts

| Name                            | Type | Form  | Amount | Laboratory |
|---------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale  | Slant | 200 ml | Lallemand  |