

# Independent Polish APA

---

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **75**
- SRM ---
- 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 **88 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 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	Chateau pale ale castle	5 kg (83.3%)	--- %	---
Grain	Cookie Viking Malt	1 kg (16.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Centennial	20 g	15 min	10.5 %
Boil	Sabro	40 g	60 min	15 %
Aroma (end of boil)	Lemon drop	20 g	15 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - US West Coast	Ale	Dry	10 g	Gozdawa