

## Polish APA

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **11**
- SRM **6.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.5 liter(s)**

### Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (73.4%)	80 %	5
Grain	Płatki owsiane	0.6 kg (11%)	85 %	3
Grain	Płatki pszeniczne	0.6 kg (11%)	85 %	3
Grain	Strzegom Karmel 150	0.25 kg (4.6%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	izabella	20 g	60 min	5.5 %
Aroma (end of boil)	izabella	30 g	0 min	5.5 %
Dry Hop	zula	50 g	3 day(s)	7.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	1200 ml	Fermentum Mobile