

## Polish APA #2

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **36**
- SRM **3.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (100%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	7.7 %
Boil	Lublin (Lubelski)	60 g	15 min	2.6 %
Aroma (end of boil)	lunga	30 g	0 min	8.4 %
Dry Hop	lunga	30 g	5 day(s)	11 %
Dry Hop	Lublin (Lubelski)	60 g	5 day(s)	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale