

# POLISH APA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **36**
- 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 **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **27.5 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	Amore Preta	50 g	25 min	9 %
Boil	Amore Preta	25 g	1 min	9 %
Boil	EXP 2/20	25 g	1 min	8 %
Boil	Zula	25 g	1 min	8.3 %
Dry Hop	Amore Preta	25 g	3 day(s)	9 %
Dry Hop	EXP 2/20	25 g	3 day(s)	8 %
Dry Hop	Zula	25 g	3 day(s)	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	1250 ml	White Labs