

polskie apa

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **4.6**
- 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 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (90.9%)	79 %	6
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	11.2 %
Dry Hop	Cascade PL	20 g	5 day(s)	5.2 %
Dry Hop	Cascade PL	30 g	2 day(s)	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzi	5 g	Boil	10 min

Notes

- podczas filtracji do złoza 5 g cascade pl
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