

# Polskie APA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **36**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.8 liter(s)**
- Total mash volume **3.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (64.8%)	80 %	8
Grain	Pilzneński	0.5 kg (19%)	81 %	4
Grain	karmelowy 30	0.125 kg (4.8%)	78 %	4
Grain	płatki żytnie	0.3 kg (11.4%)	78 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	30 min	8.8 %
Boil	lunga	10 g	10 min	12.9 %
Boil	Oktawia	10 g	10 min	7.8 %
Boil	lunga	10 g	0 min	12.9 %
Boil	Oktawia	10 g	0 min	7.8 %
Whirlpool	lunga	10 g	30 min	12.9 %
Whirlpool	Oktawia	10 g	30 min	7.8 %
Whirlpool	Marynka	10 g	30 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis