

## Porsta APA

---

- Gravity **12.6 BLG**
- ABV ---
- IBU **33**
- SRM **12.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

| Type           | Name                       | Amount         | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 3.4 kg (87.2%) | 80 %  | --- |
| Grain          | Strzegom Karmel 600        | 0.25 kg (6.4%) | 68 %  | 601 |
| Grain          | Monachijski                | 0.25 kg (6.4%) | 80 %  | 16  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 25 g   | 60 min | 10 %       |
| Boil    | Cascade | 25 g   | 10 min | 6 %        |

### Yeasts

| Name  | Type | Form | Amount | Laboratory   |
|-------|------|------|--------|--------------|
| US-05 | Ale  | Dry  | 10 g   | jakiekolwiek |