

## SOFT APA US05

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **37**
- SRM **5.3**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1.5 kg (42.9%)	79 %	10
Grain	Strzegom Pale Ale	1.5 kg (42.9%)	79 %	6
Grain	GOLDEN ALE STRZEGOM	0.5 kg (14.3%)	79 %	12

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Boil	Sovereign	15 g	15 min	6.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis