

## Zwykła APA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **110**
- SRM **6.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **6 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **33.5 liter(s)**
- Total mash volume **40.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (59.7%)	80 %	5
Grain	Strzegom Pilzneński	2 kg (29.9%)	80 %	4
Grain	Karmelowy Czerwony	0.7 kg (10.4%)	75 %	50

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Marynka	30 g	15 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	5 min	4 %
Boil	Marynka	100 g	40 min	10 %

### Yeasts

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