

## apa 5

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **30**
- SRM **3.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess DME - Pilsen Light	5 kg (71.4%)	95 %	4
Grain	Pszeniczny	2 kg (28.6%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	30 min	4 %
Boil	iunga	30 g	30 min	8 %
Boil	marynka	30 g	15 min	8 %
Boil	Izabella	90 g	1 min	5.1 %