

# Apa z Imbirem

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **7**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (80%)	79 %	10
Grain	Strzegom Monachijski typ I	0.8 kg (16%)	79 %	16
Grain	Strzegom Bursztynowy	0.2 kg (4%)	70 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	70 min	10 %
Boil	Citra	15 g	20 min	12 %
Boil	Citra	10 g	5 min	12 %

## Yeasts

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