

## Apa z Koroną

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **36**
- SRM **4.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (75.5%)	81 %	4
Grain	cookie	0.15 kg (5.7%)	75 %	50
Grain	Płatki owsiane	0.5 kg (18.9%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Citra	20 g	0 min	12 %
Boil	Citra	10 g	15 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis