

# APA z miętą

- Gravity **13.1 BLG**
- ABV ---
- IBU **37**
- SRM **5.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (83.3%)	79 %	6
Grain	Strzegom Monachijski typ II	0.6 kg (12.5%)	79 %	22
Grain	Słód pszeniczny Bestmalz	0.2 kg (4.2%)	82 %	17

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Chinook	10 g	35 min	13 %
Boil	Centennial	10 g	20 min	10.5 %
Aroma (end of boil)	Centennial	5 g	5 min	10.5 %
Dry Hop	Centennial	30 g	7 day(s)	10.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Herb	Mięta	25 g	Boil	5 min