

# APA na polskich chmielach

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **41**
- SRM **12.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **80C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	5 kg (66.7%)	79 %	22
Grain	Strzegom Pszeniczny	1 kg (13.3%)	81 %	6
Grain	Słód owsiany Fawcett	1 kg (13.3%)	61 %	5
Grain	Strzegom Karmel 150	0.5 kg (6.7%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	50 min	6.7 %
Boil	Lublin (Lubelski)	50 g	50 min	4 %
Dry Hop	Lublin (Lubelski)	100 g	5 day(s)	4 %

## Yeasts

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