

# Polish Creamy APA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **53**
- SRM **7**
- Style **English IPA**

## 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (58.3%)	80 %	5
Grain	Viking Wheat Malt	1.5 kg (25%)	83 %	5
Grain	Carahell	0.5 kg (8.3%)	77 %	26
Grain	Abbey Malt Weyermann	0.5 kg (8.3%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	80 g	60 min	4 %
Boil	Cascade PL	40 g	60 min	5.2 %
Dry Hop	Lublin (Lubelski)	20 g	5 day(s)	4 %
Dry Hop	Cascade PL	60 g	5 day(s)	5.2 %

## Yeasts

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