

# Polska apa

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **35**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **47.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (83.3%)	80 %	5
Grain	Viking Wheat Malt	2 kg (16.7%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	10 %
Boil	Oktawia	30 g	10 min	7.1 %
Aroma (end of boil)	Oktawia	30 g	0 min	7.1 %
Dry Hop	Oktawia	120 g	3 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis