

## Polskia APA

---

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **39**
- SRM **5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **13.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (87%)	80 %	7
Grain	viking ciasteczkowy	0.1 kg (2.2%)	80 %	100
Grain	Pszeniczny	0.5 kg (10.9%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	30 g	60 min	6.8 %
Boil	Sybilla	20 g	30 min	4.3 %
Boil	Oktawia	15 g	10 min	9 %
Boil	Izabella	20 g	10 min	6.8 %
Dry Hop	Izabella	50 g	4 day(s)	5.1 %

### Yeasts

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