

Polskie APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **8.3**
- 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)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | Ekstrakt słodowy jasny Malt Barley | 2.4 kg (63.2%) | 80 % | 15 |
| Liquid Extract | Ekstrakt słodowy ciemny Malt Barley | 1.2 kg (31.6%) | 80 % | 35 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (5.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Marynka | 30 g | 60 min | 7.8 % |
| Boil | Cascade PL | 15 g | 15 min | 7.3 % |
| Boil | Cascade PL | 15 g | 5 min | 7.3 % |
| Dry Hop | Cascade PL | 20 g | 5 day(s) | 7.3 % |
| Dry Hop | Lublin (Lubelski) | 30 g | 5 day(s) | 4 % |

Yeasts

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