

## Zwykła APA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **110**
- SRM **6.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **6 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **33.5 liter(s)**
- Total mash volume **40.2 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (59.7%)   | 80 %  | 5   |
| Grain | Strzegom Pilzneński  | 2 kg (29.9%)   | 80 %  | 4   |
| Grain | Karmelowy Czerwony   | 0.7 kg (10.4%) | 75 %  | 50  |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 30 g   | 60 min | 10 %       |
| Boil                | Marynka           | 30 g   | 15 min | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g   | 5 min  | 4 %        |
| Boil                | Marynka           | 100 g  | 40 min | 10 %       |

### Yeasts

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