

## #13 Polish APA, czyli PAPA

- Gravity **11.9 BLG**
- ABV ---
- IBU **44**
- SRM **10.6**
- 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)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (73.2%)	79 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (12.2%)	79 %	16
Grain	Pszeniczny	0.3 kg (7.3%)	85 %	4
Grain	Strzegom Karmel 150	0.3 kg (7.3%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	25 g	60 min	9 %
Boil	lunga	20 g	15 min	11 %
Boil	lunga	10 g	5 min	11 %
Dry Hop	lunga	20 g	10 day(s)	11 %
Dry Hop	Perle	25 g	10 day(s)	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M07 British Ale	Ale	Slant	250 ml	---