

# APA na szybko

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **30**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.7 kg (80.4%)	80 %	5
Adjunct	Pszenica niesłodowana	0.5 kg (10.9%)	75 %	3
Grain	Carared	0.25 kg (5.4%)	75 %	39
Grain	Honey Malt	0.1 kg (2.2%)	80 %	7
Grain	Simpsons - Crystal Rye	0.05 kg (1.1%)	73 %	177

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	45 min	9.5 %
Boil	Centennial	25 g	5 min	8.5 %
Whirlpool	Centennial	40 g	0 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us05	Ale	Dry	10 g	Fermentis