

Apa z Imbirem

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **7**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Wiedeński | 4 kg (80%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 0.8 kg (16%) | 79 % | 16 |
| Grain | Strzegom Bursztynowy | 0.2 kg (4%) | 70 % | 49 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Mosaic | 20 g | 70 min | 10 % |
| Boil | Citra | 15 g | 20 min | 12 % |
| Boil | Citra | 10 g | 5 min | 12 % |

Yeasts

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