

# APA (Zacierany) Milosz

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- Gravity **12.6 BLG**
- ABV ---
- IBU **39**
- SRM **5.8**
- 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 **23.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **17.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1 kg (20%)	79 %	6
Grain	Strzegom Pale Ale	4 kg (80%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	70 min	9.5 %
Aroma (end of boil)	Cascade	20 g	5 min	6 %
Dry Hop	Amarillo	20 g	3 day(s)	9.5 %
Dry Hop	Cascade	5 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	5 g	Safale