

# ChmielApka

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- Gravity **12.6 BLG**
- ABV ---
- IBU **28**
- SRM **4.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 1 kg (19.6%) | 80 %  | 4   |
| Grain | Strzegom Pale Ale   | 3 kg (58.8%) | 79 %  | 6   |
| Grain | Colorado Pale Base  | 1 kg (19.6%) | 79 %  | 6   |
| Grain | Płatki owsiane      | 0.1 kg (2%)  | 85 %  | 3   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Lemon drop | 10 g   | 60 min   | 4.6 %      |
| Boil                | Citra      | 10 g   | 60 min   | 12 %       |
| Aroma (end of boil) | Citra      | 10 g   | 15 min   | 12 %       |
| Aroma (end of boil) | Cascade    | 10 g   | 15 min   | 6 %        |
| Dry Hop             | Lemon drop | 40 g   | 7 day(s) | 4.6 %      |
| Dry Hop             | Citra      | 30 g   | 7 day(s) | 12 %       |
| Dry Hop             | Cascade    | 40 g   | 7 day(s) | 6 %        |

## Yeasts

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