

# ChmielApka v2

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **4.2**
- 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 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name                 | Amount     | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Strzegom Pilznieński | 2 kg (40%) | 80 %  | 4   |
| Grain | Strzegom Pale Ale    | 3 kg (60%) | 79 %  | 6   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Lemon drop | 30 g   | 60 min   | 4.6 %      |
| Aroma (end of boil) | Lemon drop | 70 g   | 15 min   | 4.6 %      |
| Dry Hop             | Lemon drop | 100 g  | 7 day(s) | 4.6 %      |
| Dry Hop             | Cascade    | 100 g  | 7 day(s) | 6 %        |

## Yeasts

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