

ChmielApka v2

- 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 Pilzneński | 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 | --- |