

# Intensywna APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **58**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61.5%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (15.4%)	81 %	6
Grain	Płatki owsiane	1 kg (15.4%)	85 %	3
Grain	Żytni	0.5 kg (7.7%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	15.5 %
Whirlpool	Palisade	25 g	5 min	7.5 %
Whirlpool	Citra	25 g	5 min	12 %
Whirlpool	Centennial	25 g	5 min	10.5 %
Dry Hop	Palisade	25 g	5 day(s)	7.5 %
Dry Hop	Citra	25 g	5 day(s)	12 %
Dry Hop	Centennial	25 g	5 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis