

## Konopna apa / Ice tea apa

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **5.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **46.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **55.4 liter(s)**

### Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (41.7%)	80 %	5
Grain	Pilzneński	5 kg (41.7%)	81 %	4
Grain	Pszeniczny	1.4 kg (11.7%)	85 %	4
Grain	Karmelowy Jasny 50	0.6 kg (5%)	75 %	50

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	20 g	60 min	17 %
Aroma (end of boil)	Azacca	50 g	5 min	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11.5 g	---