

## Polish APA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.9 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **9.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **14.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (90.9%)	79 %	6
Grain	Strzegom Karmel 30	0.3 kg (9.1%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	25 min	11 %
Whirlpool	lunga	20 g	0 min	11 %
Whirlpool	Oktawia	20 g	0 min	7.1 %
Dry Hop	Oktawia	30 g	2 day(s)	7.1 %
Dry Hop	lunga	10 g	2 day(s)	11 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	8 min