

## Polska APA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **42**
- SRM **5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.4 liter(s)**

### Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **19.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.9 kg (86.7%)	80 %	5
Grain	Pszeniczny	0.5 kg (8.8%)	85 %	4
Grain	Strzegom Bursztynowy	0.25 kg (4.4%)	70 %	49

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	6.5 %
Boil	Marynka	30 g	30 min	6.5 %
Boil	izabella	20 g	30 min	5.8 %
Boil	izabella	15 g	20 min	5.8 %
Boil	izabella	15 g	10 min	5.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis