

## polska apa

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- Gravity **13.3 BLG**
- ABV ---
- IBU **42**
- SRM **6.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **6 %**
- Size with trub loss **26.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

### Steps

- Temp **66 C**, Time **90 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **77C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (76.9%)	81 %	4
Grain	Pszeniczny	1 kg (15.4%)	85 %	4
Grain	Caramel/Crystal Malt - 30L	0.5 kg (7.7%)	75 %	40

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11.4 %
Aroma (end of boil)	lunga	30 g	0 min	11.4 %
Dry Hop	lunga	30 g	5 day(s)	11.4 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min