

# Wakacyjna APA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	wiking malt	0.5 kg (6.8%)	80 %	5.5
Grain	Strzegom Monachijski typ II	0.5 kg (6.8%)	79 %	22
Grain	pszeniczny Słód CHÂTEAU what blanc castle malting	0.3 kg (4.1%)	80 %	5.5
Grain	pilzneński	5 kg (68.5%)	80 %	4
Grain	Monachijski	1 kg (13.7%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Challenger	30 g	60 day(s)	7 %
Boil	Amarillo	30 g	60 min	6.3 %
Dry Hop	Amarillo	30 g	---	6.3 %
Boil	Cascade	25 g	60 min	7.8 %
Dry Hop	citra	25 g	---	13.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	---