

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 % |
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| 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 | --- |