

# Wrocławska APA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **5.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **67.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.5 kg (7.7%)	75 %	30
Grain	Strzegom Monachijski typ I	1 kg (15.4%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	60 min	6 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Dry Hop	Citra	20 g	4 day(s)	12 %
Boil	Marynka	10 g	10 min	10 %

## Yeasts

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