

## Pierwsze Polish APA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **41**
- SRM ---
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	BA Płynny Pale Ale	1.7 kg (87.2%)	--- %	---
Dry Extract	BA Suchy Jasny	0.25 kg (12.8%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	12 g	60 min	10.4 %
Boil	Puławski	10 g	20 min	8.9 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	5 min	2.5 %
Aroma (end of boil)	Amora Preta	10 g	5 min	9 %
Dry Hop	Amora Preta	10 g	---	9 %
Dry Hop	Książęcy	20 g	---	7.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5.5 g	Fermentis