

## APA z miętą

- Gravity **13.1 BLG**
- ABV ---
- IBU **37**
- SRM **5.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale           | 4 kg (83.3%)   | 79 %  | 6   |
| Grain | Strzegom Monachijski typ II | 0.6 kg (12.5%) | 79 %  | 22  |
| Grain | Słód pszeniczny Bestmalz    | 0.2 kg (4.2%)  | 82 %  | 17  |

### Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Chinook    | 10 g   | 60 min   | 13 %       |
| Boil                | Chinook    | 10 g   | 35 min   | 13 %       |
| Boil                | Centennial | 10 g   | 20 min   | 10.5 %     |
| Aroma (end of boil) | Centennial | 5 g    | 5 min    | 10.5 %     |
| Dry Hop             | Centennial | 30 g   | 7 day(s) | 10.5 %     |

### Yeasts

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

### Extras

| Type | Name  | Amount | Use for | Time  |
|------|-------|--------|---------|-------|
| Herb | Mięta | 25 g   | Boil    | 5 min |