

Afroamerykanin 20L

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **38**
- SRM **20.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (67.8%)	80 %	5
Grain	Pszeniczny	0.8 kg (13.6%)	85 %	4
Grain	Żytni	0.8 kg (13.6%)	85 %	8
Grain	Weyermann - Dehusked Carafa III	0.3 kg (5.1%)	70 %	1024

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	40 min	8.5 %
Boil	Citra	25 g	40 min	13 %
Boil	Amarillo	10 g	10 min	7.5 %