

Apa 7

- Gravity **13.1 BLG**
- ABV ---
- IBU **38**
- SRM **6.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.6 kg (69.2%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 0.8 kg (15.4%) | 80 % | 4 |
| Grain | Bestmaltz Pszeniczny | 0.6 kg (11.5%) | 80 % | 5 |
| Grain | Strzegom Bursztynowy | 0.2 kg (3.8%) | 80 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Simcoe | 17 g | 60 min | 13 % |
| Boil | Amarillo | 15 g | 30 min | 9.5 % |
| Boil | Centennial | 10 g | 10 min | 10.5 % |
| Aroma (end of boil) | Cascade | 15 g | 0 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-05 | Ale | Slant | 200 ml | --- |