

APAle

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **46**
- SRM **9.9**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (83.3%) | 80 % | 6 |
| Grain | Caramel/Crystal Malt - 20L | 0.5 kg (8.3%) | 75 % | 150 |
| Grain | Platki owsiane | 0.5 kg (8.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | loral | 20 g | 60 min | 11 % |
| Boil | loral | 30 g | 15 min | 11 % |
| Boil | Ahtanum | 30 g | 15 min | 3.4 % |
| Boil | Ahtanum | 20 g | 10 min | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |