

CojAPAcze

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **58**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 4.2 kg (60%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 2.5 kg (35.7%) | 81 % | 4 |
| Grain | Platki owsiane | 0.3 kg (4.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Azacca | 25 g | 60 min | 14 % |
| Boil | Equinox | 30 g | 60 min | 13.1 % |
| Whirlpool | Lemon drop | 30 g | 0 min | 4.6 % |
| Whirlpool | Dr Rudi | 10 g | 0 min | 11.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |