

# CshAPA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (70.2%)	80 %	5
Grain	Strzegom Wiedeński	0.7 kg (12.3%)	79 %	10
Grain	Strzegom Monachijski typ I	0.7 kg (12.3%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.5%)	75 %	30
Grain	słód zakwaszający	0.1 kg (1.8%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Whirlpool	Citra	40 g	5 min	12 %
Aroma (end of boil)	Citra	10 g	15 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	40 ml	Omega