

# EGPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **31**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **10 %**
- Size with trub loss **10.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **11.6 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **9.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.8 kg (81.8%)	81 %	4
Grain	Strzegom Monachijski typ II	0.2 kg (9.1%)	79 %	22
Grain	Płatki owsiane	0.2 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	30 min	12.8 %
Whirlpool	Rakau (NZ)	30 g	20 min	9.5 %
Dry Hop	Cascade	40 g	3 day(s)	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	4 g	Fermentis
Safale S-04	Ale	Dry	2 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Herb	Earl Gray	40 g	Secondary	1 day(s)