

EGPA

- 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) |