

Fruit apa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **26**
- SRM **4.7**
- 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 **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (43.1%) | 80 % | 5 |
| Grain | Pszeniczny | 1.5 kg (25.9%) | 85 % | 4 |
| Grain | Płatki owsiane | 1 kg (17.2%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.3 kg (5.2%) | 85 % | 3 |
| Grain | Monachijski | 0.5 kg (8.6%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Aroma (end of boil) | Cascade PL | 100 g | 15 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |