

# Oby nie klAPA!

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **30**
- SRM **9.8**
- 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 **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (32.7%)	80 %	45
Grain	Viking Pale Ale malt	3 kg (57.7%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.5 kg (9.6%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	30 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	10 min	15.5 %
Dry Hop	Eureka!	50 g	4 day(s)	18 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	85 ml	Fermentis