

OUTcream APA #3?

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **16**
- SRM **2.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **315 liter(s)**
- Total mash volume **405 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	50 kg (43.5%)	80 %	4
Grain	Słód owsiany Fawcett	20 kg (17.4%)	61 %	5
Grain	Płatki owsiane	20 kg (17.4%)	60 %	3
Sugar	Milk Sugar (Lactose)	25 kg (21.7%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Cascade	1000 g	10 min	6 %
Whirlpool	Galaxy	1000 g	10 min	15 %