

apa

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **49**
- SRM **3.8**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **29 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (86.2%) | 80 % | 5 |
| Grain | Pszeniczny | 0.8 kg (13.8%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Cascade | 20 g | 60 min | 6.8 % |
| Boil | Cascade | 30 g | 20 min | 6.8 % |
| Boil | Cascade | 30 g | 5 min | 6.8 % |
| Boil | lunga | 22 g | 60 min | 11.5 % |
| Dry Hop | Cascade | 20 g | 3 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us05 | Ale | Dry | 10 g | --- |