

Apa

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **19**
- SRM **4.5**
- 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 **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (57.7%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (19.2%) | 85 % | 4 |
| Grain | Monachijski | 0.5 kg (9.6%) | 80 % | 16 |
| Grain | Płatki owsiane | 0.5 kg (9.6%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.2 kg (3.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Chinook | 10 g | 60 min | 13 % |
| Whirlpool | Citra | 20 g | 10 min | 12 % |
| Dry Hop | Citra | 25 g | 7 day(s) | 12 % |
| Dry Hop | Amarillo | 25 g | 7 day(s) | 9.5 % |