

APApapapa

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **32**
- SRM **6.9**

Batch size

- Expected quantity of finished beer **2600 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2756 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **3342.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1782 liter(s)**
- Total mash volume **2376 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 500 kg (84.2%) | 79 % | 6 |
| Grain | Płatki orkiszowe | 31 kg (5.2%) | 80 % | 4 |
| Grain | Słód Caramunich Typ II Weyermann | 39 kg (6.6%) | 73 % | 120 |
| Grain | Caramel/Crystal Malt - 10L | 24 kg (4%) | 75 % | 15 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Chinook | 1300 g | 65 min | 12 % |
| Boil | Cascade | 3900 g | 30 min | 5.3 % |
| Boil | Cascade | 2600 g | 10 min | 5.3 % |
| Dry Hop | Cascade | 6500 g | 5 day(s) | 6 % |
| Dry Hop | Simcoe | 6500 g | 5 day(s) | 13.2 % |