

## Milo amerykan pale ale keg 2

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **16**
- SRM **4.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Extra pale crisp	5 kg (62.5%)	82 %	4
Grain	Pszeniczny jasny crisp	2 kg (25%)	83 %	5
Grain	Red alle	1 kg (12.5%)	83 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Wai-iti	40 g	15 min	4.1 %
Boil	Citra	30 g	10 min	12.4 %

### Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	200 g	Mash	---