

12 amerykańców

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **96**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **14.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.3 kg (61.9%)	80 %	5
Grain	Viking Golden ale	0.6 kg (28.6%)	80 %	14
Grain	dekstrynowy	0.2 kg (9.5%)	79 %	13

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	40 g	60 min	6 %
Aroma (end of boil)	Mosaic	20 g	10 min	13.6 %
Aroma (end of boil)	Centennial	40 g	5 min	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	100 g	Fermentis