

## APA do książki

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **28**
- SRM **5.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (62.5%)	80 %	5
Grain	Pilzneński	1 kg (31.3%)	81 %	4
Grain	Abbey Castle	0.2 kg (6.3%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
fermentis us-05	Ale	Dry	11 g	fermentis