

# Capitan America

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **38**
- SRM **6.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **25.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann Monachijski typ I	0.822 kg (12.8%)	79 %	16
Grain	Carabohemian 170-220 EBC Weyermann	0.11 kg (1.7%)	75 %	200
Grain	Weyermann Pilzneński	5.5 kg (85.5%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	15 g	60 min	10.5 %
Boil	Cascade	20 g	30 min	6 %
Boil	Centennial	15 g	30 min	10.5 %
Boil	Cascade	15 g	15 min	6 %
Boil	Cascade	5 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis