

india pale ale

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **29**
- SRM **11.7**
- 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 | jezmienny pale ale | 5 kg (62.5%) | --- % | 6 |
| Grain | melanholijny | 1 kg (12.5%) | --- % | 70 |
| Grain | abbey malt | 1 kg (12.5%) | --- % | 45 |
| Grain | slod cookie | 1 kg (12.5%) | --- % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|-----------|------------|
| Dry Hop | Galaxy | 30 g | 12 day(s) | 15 % |
| Boil | Wai-iti | 16 g | 27 min | 4.1 % |
| Boil | Chinook | 25 g | 27 min | 13 % |
| Dry Hop | Huell Melon | 30 g | 12 day(s) | 7.5 % |
| Dry Hop | Spalt | 30 g | 12 day(s) | 3.9 % |
| Boil | Waimea | 10 g | 27 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Liquid | 40 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|------|
| Flavor | laktoza | 180 g | Mash | --- |