

inescAPable

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **63**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 1 kg (22.2%) | 79 % | 6 |
| Grain | Monachijski | 1 kg (22.2%) | 80 % | 16 |
| Grain | Colorado Pale Base | 1 kg (22.2%) | 79 % | 5 |
| Grain | Weyermann - Carapils | 1 kg (22.2%) | 78 % | 4 |
| Grain | Pszeniczny | 0.5 kg (11.1%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 60 min | 15.5 % |
| Boil | Citra | 10 g | 30 min | 12 % |
| Aroma (end of boil) | Motueka | 25 g | 10 min | 7 % |
| Aroma (end of boil) | Motueka | 25 g | 5 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |