

# Lato w Kanto

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **31**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 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 **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (67.3%) | 80 %  | 5   |
| Grain | Pszeniczny           | 1 kg (19.2%)   | 85 %  | 4   |
| Grain | Płatki owsiane       | 0.3 kg (5.8%)  | 50 %  | 3   |
| Grain | Płatki żytnie        | 0.4 kg (7.7%)  | 50 %  | 10  |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Simcoe   | 20 g   | 30 min   | 13.2 %     |
| Boil                | Simcoe   | 15 g   | 10 min   | 13.2 %     |
| Boil                | Simcoe   | 10 g   | 5 min    | 13.2 %     |
| Aroma (end of boil) | Simcoe   | 15 g   | 0 min    | 13.2 %     |
| Dry Hop             | Simcoe   | 40 g   | 4 day(s) | 13.2 %     |
| Dry Hop             | Amarillo | 30 g   | 4 day(s) | 9.5 %      |
| Dry Hop             | Cascade  | 30 g   | 4 day(s) | 6 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us05 | Ale  | Dry  | 10 g   | ---        |