

# APAle

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **46**
- SRM **9.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (83.3%)	80 %	6
Grain	Caramel/Crystal Malt - 20L	0.5 kg (8.3%)	75 %	150
Grain	Platki owsiane	0.5 kg (8.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	loral	20 g	60 min	11 %
Boil	loral	30 g	15 min	11 %
Boil	Ahtanum	30 g	15 min	3.4 %
Boil	Ahtanum	20 g	10 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale