

# Cafe apo

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **29**
- SRM **18.1**
- Style **Belgian 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 **69 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **37.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (60.2%)	80 %	5
Grain	Strzegom Monachijski typ I	1.5 kg (18.1%)	79 %	16
Grain	Pszeniczny	1 kg (12%)	85 %	4
Grain	Strzegom Czekoladowy 400	0.5 kg (6%)	68 %	400
Grain	Karmelowy 50 - Viking Malt	0.3 kg (3.6%)	79 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Aroma (end of boil)	Hallertau Blanc	20 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock	2.5 g	Boil	10 min
Fining	Żelatyna	4 g	Secondary	2 day(s)