

# 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