

apa

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **57**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.7 kg (71.8%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.85 kg (16.5%) | 85 % | 3 |
| Grain | Strzegom Monachijski typ II | 0.4 kg (7.8%) | 79 % | 22 |
| Grain | Pszeniczny | 0.2 kg (3.9%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Whirlpool | Chinook | 25 g | 40 min | 13 % |
| Whirlpool | Citra | 15 g | 40 min | 12 % |
| Whirlpool | Cascade | 15 g | 40 min | 6 % |
| Dry Hop | Mosaic | 10 g | 7 day(s) | 10 % |
| Dry Hop | Equinox | 10 g | 7 day(s) | 13.1 % |
| Dry Hop | Motueka | 10 g | 7 day(s) | 7 % |
| Dry Hop | Chinook | 10 g | 7 day(s) | 13 % |
| Dry Hop | Cascade | 10 g | 7 day(s) | 6 % |
| Dry Hop | Citra | 10 g | 7 day(s) | 12 % |
| Boil | Magnat | 50 g | 60 min | 11.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |