

## Apa 2019:)

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **37**
- SRM ---

### 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale(niemcy)	4 kg (72.7%)	--- %	---
Grain	Pszeniczny jasny(niemcy)	1 kg (18.2%)	--- %	---
Grain	Carmel pils	0.3 kg (5.5%)	--- %	---
Grain	Platki owsiane (błysk.)	0.2 kg (3.6%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	17 g	50 min	11.3 %
Boil	Sauthern Passion	20 g	15 min	11.7 %
Boil	African Queen	15 g	7 min	13.5 %
Boil	Sauthern Passion	30 g	0 min	11.7 %
Boil	African Queen	15 g	0 min	13.5 %