

APA do książki

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **28**
- SRM **5.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (62.5%) | 80 % | 5 |
| Grain | Pilzneński | 1 kg (31.3%) | 81 % | 4 |
| Grain | Abbey Castle | 0.2 kg (6.3%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 15 g | 60 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| fermentis us-05 | Ale | Dry | 11 g | fermentis |