

## APA do książki

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- 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  |