

APApapapa

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **32**
- SRM **6.9**

Batch size

- Expected quantity of finished beer **2600 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2756 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **3342.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1782 liter(s)**
- Total mash volume **2376 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	500 kg (84.2%)	79 %	6
Grain	Płatki orkiszowe	31 kg (5.2%)	80 %	4
Grain	Słód Caramunich Typ II Weyermann	39 kg (6.6%)	73 %	120
Grain	Caramel/Crystal Malt - 10L	24 kg (4%)	75 %	15

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	1300 g	65 min	12 %
Boil	Cascade	3900 g	30 min	5.3 %
Boil	Cascade	2600 g	10 min	5.3 %
Dry Hop	Cascade	6500 g	5 day(s)	6 %
Dry Hop	Simcoe	6500 g	5 day(s)	13.2 %