

# Cafe apo

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **12.7**
- Style **Belgian Pale Ale**

## 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 **69 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **23.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (56.8%)	80 %	5
Grain	Rahr - Red Wheat Malt	0.2 kg (3.8%)	85 %	89
Grain	Strzegom Monachijski typ I	1.52 kg (28.8%)	79 %	16
Grain	Pszeniczny	0.26 kg (4.9%)	85 %	4
Grain	Castle Cafe	0.2 kg (3.8%)	75.5 %	480
Grain	Weyermann - Melanoiden Malt	0.1 kg (1.9%)	81 %	53

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Aroma (end of boil)	Chinook	20 g	10 min	13 %
Aroma (end of boil)	Cascade PL	20 g	10 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock	2.5 g	Boil	10 min
Fining	Żelatyna	4 g	Secondary	2 day(s)