

## Fruit apa

---

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **26**
- SRM **4.7**
- Style **American 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (43.1%)	80 %	5
Grain	Pszeniczny	1.5 kg (25.9%)	85 %	4
Grain	Płatki owsiane	1 kg (17.2%)	85 %	3
Grain	Płatki pszeniczne	0.3 kg (5.2%)	85 %	3
Grain	Monachijski	0.5 kg (8.6%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Cascade PL	100 g	15 min	5.2 %

### Yeasts

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