

# Lato w Kanto

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **31**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (67.3%)	80 %	5
Grain	Pszeniczny	1 kg (19.2%)	85 %	4
Grain	Płatki owsiane	0.3 kg (5.8%)	50 %	3
Grain	Płatki żytnie	0.4 kg (7.7%)	50 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	30 min	13.2 %
Boil	Simcoe	15 g	10 min	13.2 %
Boil	Simcoe	10 g	5 min	13.2 %
Aroma (end of boil)	Simcoe	15 g	0 min	13.2 %
Dry Hop	Simcoe	40 g	4 day(s)	13.2 %
Dry Hop	Amarillo	30 g	4 day(s)	9.5 %
Dry Hop	Cascade	30 g	4 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	10 g	---