

Pombe uAPA

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **32**
- SRM **2.4**
- Style **Specialty Beer**

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 **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (66.7%)	82 %	4
Grain	Płatki pszeniczne	1 kg (33.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cashmere	20 g	60 min	8 %
Whirlpool	Cashmere	30 g	30 min	8 %
Dry Hop	Cashmere	50 g	3 day(s)	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM600 African Pombe	Ale	Liquid	1000 ml	Fermentum Mobile