

## taka apa

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- Gravity **13 BLG**
- ABV ---
- IBU **57**
- SRM **5.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (90.9%)	79 %	6
Grain	Strzegom pszeniczny	0.5 kg (9.1%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	30 min	13 %
Boil	Cascade	10 g	15 min	6 %
Boil	Simcoe	10 g	15 min	13 %
Boil	Citra	10 g	15 min	12 %
Boil	Cascade	10 g	0 min	6 %
Boil	Simcoe	10 g	0 min	13 %
Boil	Citra	10 g	0 min	12 %
Whirlpool	Cascade	10 g	60 min	6 %
Whirlpool	Simcoe	10 g	60 min	13 %
Whirlpool	Citra	10 g	60 min	12 %
Dry Hop	Simcoe	60 g	5 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis