ChmielApka

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **38**
- SRM **4.4**
- 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 **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg *(19.6%)*	80 %	4
Grain	Strzegom Pale Ale	3 kg *(58.8%)*	79 %	6
Grain	Colorado Pale Base	1 kg *(19.6%)*	79 %	6
Grain	Płatki owsiane	0.1 kg *(2%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lemon drop	10 g	60 min	4.6 %
Boil	Citra	10 g	60 min	12 %
Aroma (end of boil)	Citra	10 g	15 min	12 %
Aroma (end of boil)	Cascade	10 g	15 min	6 %
Aroma (end of boil)	Amarillo	20 g	15 min	9.5 %
Dry Hop	Lemon drop	40 g	7 day(s)	4.6 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Dry Hop	Cascade	40 g	7 day(s)	6 %
Dry Hop	Amarillo	30 g	7 day(s)	9.5 %

Yeasts

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

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