

OUTcream APA #3?

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **16**
- SRM **2.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **315 liter(s)**
- Total mash volume **405 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński | 50 kg (43.5%) | 80 % | 4 |
| Grain | Słód owsiany Fawcett | 20 kg (17.4%) | 61 % | 5 |
| Grain | Płatki owsiane | 20 kg (17.4%) | 60 % | 3 |
| Sugar | Milk Sugar (Lactose) | 25 kg (21.7%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Whirlpool | Cascade | 1000 g | 10 min | 6 % |
| Whirlpool | Galaxy | 1000 g | 10 min | 15 % |