

#17 Lekka apa

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **34**
- SRM **5.3**
- 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 **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.5 kg (90.2%) | 80 % | 5 |
| Grain | Caramunich® typ I | 0.2 kg (3.3%) | 73 % | 80 |
| Grain | Platki pszeniczne | 0.4 kg (6.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Simcoe | 10 g | 60 min | 13.2 % |
| Boil | Simcoe | 10 g | 30 min | 13.2 % |
| Boil | Simcoe | 20 g | 15 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 30 g | 0 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11.5 g | Danstar |