

Apa milkshake ananas banan

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **48**
- SRM **3.7**
- Style **American Amber 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 **3.5 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (61.5%)	80 %	5
Grain	Pilzneński	0.5 kg (15.4%)	81 %	4
Grain	Pszeniczny	0.25 kg (7.7%)	85 %	4
Grain	Strzegom Karmel 30	0.25 kg (7.7%)	75 %	30
Grain	Strzegom Monachijski typ I	0.1 kg (3.1%)	79 %	16
Grain	Bestmalz Carmel Pils	0.15 kg (4.6%)	75 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	60 min	11 %
Boil	Azacca	10 g	20 min	14 %
Boil	Citra	10 g	2 min	12 %
Whirlpool	Azacca	40 g	5 min	14 %
Dry Hop	Azacca	25 g	5 day(s)	14 %
Dry Hop	Citra	25 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	500 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	15 min
Flavor	Ananas	500 g	Secondary	10 day(s)
Flavor	Banan	500 g	Secondary	10 day(s)