

## APAle

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **45**
- SRM **9.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale - Maris Otter	5 kg (83.3%)	81 %	6
Grain	Crystal Malt	0.5 kg (8.3%)	75 %	150
Grain	Platki owsiane	0.5 kg (8.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ioral	20 g	60 min	11 %
Boil	Ioral	30 g	15 min	11 %
Boil	Ahtanum	30 g	15 min	3.4 %
Boil	Ahtanum	20 g	10 min	3.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale