

Cafe apo

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **12.7**
- Style **Belgian 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 **69 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **23.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|--------|-----|
| Grain | Viking Pale Ale malt | 3 kg (56.8%) | 80 % | 5 |
| Grain | Rahr - Red Wheat Malt | 0.2 kg (3.8%) | 85 % | 89 |
| Grain | Strzegom Monachijski typ I | 1.52 kg (28.8%) | 79 % | 16 |
| Grain | Pszeniczny | 0.26 kg (4.9%) | 85 % | 4 |
| Grain | Castle Cafe | 0.2 kg (3.8%) | 75.5 % | 480 |
| Grain | Weyermann - Melanoiden Malt | 0.1 kg (1.9%) | 81 % | 53 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Aroma (end of boil) | Chinook | 20 g | 10 min | 13 % |
| Aroma (end of boil) | Cascade PL | 20 g | 10 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|-----------|----------|
| Fining | Whirlflock | 2.5 g | Boil | 10 min |
| Fining | Żelatyna | 4 g | Secondary | 2 day(s) |