

# CojAPAcze

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **58**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.2 kg (60%)	82 %	4
Grain	Viking Pale Ale malt	2.5 kg (35.7%)	81 %	4
Grain	Platki owsiane	0.3 kg (4.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	25 g	60 min	14 %
Boil	Equinox	30 g	60 min	13.1 %
Whirlpool	Lemon drop	30 g	0 min	4.6 %
Whirlpool	Dr Rudi	10 g	0 min	11.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis