

Oby nie klAPA!

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **30**
- SRM **9.8**
- Style **American 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (32.7%) | 80 % | 45 |
| Grain | Viking Pale Ale malt | 3 kg (57.7%) | 80 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (9.6%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 30 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 10 min | 15.5 % |
| Dry Hop | Eureka! | 50 g | 4 day(s) | 18 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 85 ml | Fermentis |