

## OUTcream APA #3?

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **16**
- SRM **2.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **315 liter(s)**
- Total mash volume **405 liter(s)**

### Fermentables

| Type  | Name                 | Amount        | Yield  | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński  | 50 kg (43.5%) | 80 %   | 4   |
| Grain | Słód owsiany Fawcett | 20 kg (17.4%) | 61 %   | 5   |
| Grain | Płatki owsiane       | 20 kg (17.4%) | 60 %   | 3   |
| Sugar | Milk Sugar (Lactose) | 25 kg (21.7%) | 76.1 % | 0   |

### Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Whirlpool | Cascade | 1000 g | 10 min | 6 %        |
| Whirlpool | Galaxy  | 1000 g | 10 min | 15 %       |