

## #10

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **28**
- SRM **3.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

| Type  | Name                 | Amount      | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (100%) | 80 %  | 5   |

### Hops

| Use for | Name       | Amount | Time      | Alpha acid |
|---------|------------|--------|-----------|------------|
| Boil    | Polaris    | 10 g   | 60 min    | 21 %       |
| Boil    | Cascade PL | 30 g   | 10 min    | 5.2 %      |
| Dry Hop | Cascade PL | 70 g   | 14 day(s) | 5.2 %      |

### Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 200 ml | Safale     |