

## #51

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **54**
- SRM **4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

| Type  | Name                 | Amount      | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (100%) | 80 %  | 5   |

### Hops

| Use for             | Name    | Amount | Time      | Alpha acid |
|---------------------|---------|--------|-----------|------------|
| Boil                | Chinook | 25 g   | 50 min    | 11.5 %     |
| Boil                | Citra   | 25 g   | 50 min    | 13.6 %     |
| Boil                | Chinook | 25 g   | 5 min     | 11.5 %     |
| Aroma (end of boil) | Citra   | 25 g   | 0 min     | 13.6 %     |
| Dry Hop             | Cascade | 50 g   | 50 day(s) | 6.5 %      |