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- Gravity **13.6 BLG**
 - ABV ---
 - IBU **47**
 - SRM **1.1**
 - Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.9 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 |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3 kg (85.7%) | --- % | --- |
| Grain | Weyermann - Carapils | 0.5 kg (14.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | lunga | 25 g | 60 min | 11 % |
| Aroma (end of boil) | Cascade | 10 g | 5 min | 6 % |
| Aroma (end of boil) | Cascade | 10 g | 0 min | 6 % |
| Whirlpool | Cascade | 20 g | 0 min | 6 % |