

## american ale

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **33**
- SRM **3.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (95.2%)	81 %	4
Grain	Karmelowy Jasny 30EBC	0.2 kg (4.8%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	16.8 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	15 g	3 min	16.8 %
Dry Hop	simcoe	50 g	7 day(s)	12.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	fermentis