

# American Classic

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **61**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.15 kg (58.3%)	80 %	5
Grain	Pilzneński	1.6 kg (29.6%)	81 %	4
Grain	Pszeniczny	0.65 kg (12%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	13 g	60 min	13 %
Boil	Citra	38 g	10 min	12 %
Boil	Cascade	40 g	10 min	6 %
Whirlpool	Chinook	50 g	20 min	13 %
Dry Hop	Cascade	62 g	6 day(s)	6 %
Dry Hop	Centennial	50 g	6 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M15 Empire Ale	Ale	Dry	10 g	Mangrove Jack's