

American Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **54**
- SRM **8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 3 kg (57.7%) | 79 % | 22 |
| Grain | Briess - Pale Ale Malt | 1 kg (19.2%) | 80 % | 7 |
| Grain | Pilzneński | 0.55 kg (10.6%) | 81 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (4.8%) | 75 % | 30 |
| Grain | Płatki owsiane | 0.4 kg (7.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------|--------|----------|------------|
| Boil | Denali | 20 g | 60 min | 14.2 % |
| Boil | Endeavour | 30 g | 10 min | 7.5 % |
| Boil | Denali | 30 g | 10 min | 14.2 % |
| Whirlpool | Endeavour | 30 g | 0 min | 7.5 % |
| Whirlpool | Denali | 20 g | 0 min | 14.2 % |
| Dry Hop | Denali | 30 g | 3 day(s) | 14.2 % |
| Dry Hop | Endeavour | 30 g | 3 day(s) | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |