

Brewkit Northwest Pale Ale

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **31**
- SRM **7.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 1.3 kg (54.6%) | 90 % | 35 |
| Sugar | brązowy | 0.08 kg (3.4%) | --- % | --- |
| Grain | Viking Wheat Malt | 1 kg (42%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---|--------|----------|------------|
| Boil | Magnum (jako oszacowanie poziomu goryczki z brewkitu) | 14 g | 40 min | 13.5 % |
| Boil | Cascade | 10 g | 15 min | 6 % |
| Dry Hop | Cascade | 20 g | 4 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 6 g | Fermentis |