

# Falstart

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **68**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.6 liter(s)**

## Mash information

- Mash efficiency **43 %**
- 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	Strzegom Pale Ale	3.5 kg (83.3%)	79 %	6
Grain	Pale Cara	0.5 kg (11.9%)	72 %	9
Grain	Słód pszeniczny Bestmalz	0.2 kg (4.8%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Citra	10 g	20 min	12 %
Boil	Mosaic	10 g	20 min	10 %
Aroma (end of boil)	Mosaic	10 g	0 min	10 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Dry Hop	Mosaic	15 g	7 day(s)	10 %
Dry Hop	Citra	15 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis