

pale ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **45**
- SRM **4.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (95.2%)	85 %	7
Grain	Caramel/Crystal Malt - 10L	0.2 kg (4.8%)	75 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	20 g	60 min	14 %
Aroma (end of boil)	Horizon	10 g	10 min	14 %
Aroma (end of boil)	Summit	10 g	10 min	17 %
Whirlpool	Summit	20 g	0 min	17 %
Whirlpool	Nugget	10 g	0 min	13 %
Whirlpool	Ekuanot	10 g	0 min	14 %
Dry Hop	Nugget	20 g	3 day(s)	13 %
Dry Hop	Ekuanot	20 g	3 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis