

# Pale Ale

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **32**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **20 %/h**
- Boil size **13.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.9 kg (95%)	85 %	7
Grain	Carahell	0.1 kg (5%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pioneer	10 g	60 min	9.5 %
Aroma (end of boil)	Willamette	10 g	15 min	5 %
Aroma (end of boil)	Pioneer	5 g	5 min	9.5 %
Aroma (end of boil)	Willamette	5 g	5 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5.75 g	Safale