

# Pale Ale

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- Gravity **15.4 BLG**
- ABV ---
- IBU **13**
- SRM **7.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12.3 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.61 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Munich Malt	0.45 kg	80 %	23
Grain	Rahr - 2 Row Malt	2.49 kg	80 %	4
Grain	Caramel/Crystal Malt - 40L	0.17 kg	75 %	25

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	falconer flight 7c	14.17 g	20 min	9.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	28.35 g	Safale