

palebu

- Gravity **5.6 BLG**
- ABV ---
- IBU **44**
- SRM **9.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.2 liter(s)**

Mash information

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

Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	glukoza	1.44 kg (100%)	55 %	44

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	citra	14.44 g	20 min	13.5 %
Aroma (end of boil)	amarillo	14.44 g	10 min	8.8 %
Aroma (end of boil)	cascade	7.22 g	10 min	7.3 %
Dry Hop	amarillo	7.22 g	6 day(s)	8.8 %
Dry Hop	cascade	7.22 g	6 day(s)	7.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	7.22 g	Fermentis