

# pils dom

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **16**
- SRM **6.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.3 kg (92%)	80 %	7
Grain	Brown Malt (British Chocolate)	0.1 kg (4%)	70 %	175
Adjunct	Briess - Red Wheat Flakes	0.1 kg (4%)	70 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	10 g	60 min	3.75 %
Boil	Amarillo	6 g	20 min	9.5 %
Boil	Amarillo	4 g	5 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - Lalbrew London English-style	Ale	Dry	11 g	Lallemand