

# Classic American Pale Ale

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5.5 kg (100%) | 80 %  | 4   |

## Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 15 g   | 30 min   | 15.5 %     |
| Boil      | mosaic                 | 20 g   | 10 min   | 8 %        |
| Whirlpool | Citra                  | 30 g   | 10 min   | 13.1 %     |
| Whirlpool | mosaic                 | 30 g   | 10 min   | 8 %        |
| Dry Hop   | Citra                  | 30 g   | 5 day(s) | 13.1 %     |
| Dry Hop   | Mosaic                 | 30 g   | 5 day(s) | 12.6 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | ---        |