

## American Ale (Pierwsze)

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **19**
- SRM **3.5**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.4 liter(s)**

### Fermentables

| Type  | Name                              | Amount         | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 2.35 kg (100%) | 81 %  | 4   |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Cascade | 8 g    | 60 min | 6 %        |
| Aroma (end of boil) | Cascade | 12 g   | 15 min | 6 %        |
| Aroma (end of boil) | Cascade | 30 g   | 0 min  | 6 %        |

### Yeasts

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

### Notes

- Jeszcze nie warzone, wstępny schemat.  
*Mar 10, 2024, 4:12 PM*