Classic American Pale Ale

- 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	---