PALE ALE

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **51**
- SRM **11.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	5.1 kg *(100%)*	80 %	35

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Boil	Citra	25 g	30 min	12 %
Boil	Mosaic	35 g	15 min	10 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Aroma (end of boil)	Mosaic	10 g	0 min	10 %

Yeasts

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.