

AMERICAN CHOKE

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (57.1%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (14.3%)	79 %	10
Grain	Weyermann pszeniczny jasny	1.5 kg (21.4%)	80 %	6
Grain	Płatki owsiane	0.5 kg (7.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Citra	10 g	10 min	12 %
Boil	Amarillo	30 g	5 min	7.7 %
Boil	Cascade	30 g	5 min	6 %
Aroma (end of boil)	Citra	30 g	0 min	12 %
Dry Hop	Cascade	30 g	3 day(s)	6 %
Dry Hop	Citra	30 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis