

# American Pale Ale #1

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **57**
- SRM **5.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.5 kg (9.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	12 %
Boil	Amarillo	20 g	15 min	9.5 %
Whirlpool	Amarillo	30 g	30 min	9.5 %
Whirlpool	Cascade PL	20 g	30 min	5.2 %
Dry Hop	Cascade PL	30 g	6 day(s)	5.2 %
Dry Hop	Amarillo	20 g	6 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis