

## American Pale Ale #2

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **28**
- SRM **4.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.25 kg (90%)	81 %	4
Grain	Pszeniczny	0.15 kg (6%)	85 %	4
Grain	Caramunich® typ I	0.1 kg (4%)	73 %	80

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	10 g	60 min	10.5 %
Aroma (end of boil)	Cascade	15 g	15 min	6 %
Aroma (end of boil)	Amarillo	10 g	0 min	9.5 %
Dry Hop	Amarillo	20 g	2 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5.75 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	0.62 g	Boil	10 min