

American Pale Ale

- Gravity **13.3 BLG**
- ABV ---
- IBU **39**
- SRM **8.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4.5 kg (75.6%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg (16.8%) | 79 % | 16 |
| Grain | Karmelowy Czerwony | 0.25 kg (4.2%) | 75 % | 59 |
| Grain | Weyermann - Carapils | 0.2 kg (3.4%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Perle | 30 g | 60 min | 7 % |
| Boil | Fuggles | 30 g | 20 min | 4.5 % |
| Boil | Cascade | 20 g | 20 min | 6 % |
| Aroma (end of boil) | Cascade | 30 g | 5 min | 6 % |
| Aroma (end of boil) | Fuggles | 0 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 10 g | --- |