

# American Pale Ale

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- 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	---