

## Boston, Massachusetts

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **58**
- SRM **10.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 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	Weyermann - Pale Ale Malt	5 kg (90.9%)	85 %	7
Grain	Caraaroma	0.25 kg (4.5%)	78 %	400
Grain	Carahell	0.25 kg (4.5%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Amarillo	10 g	15 min	9.5 %
Boil	Simcoe	10 g	15 min	13.2 %
Boil	Mosaic	10 g	15 min	10 %
Boil	Centennial	10 g	15 min	10.5 %
Aroma (end of boil)	Citra	30 g	0 min	12 %
Aroma (end of boil)	Amarillo	20 g	0 min	9.5 %
Aroma (end of boil)	Simcoe	20 g	0 min	13.2 %
Aroma (end of boil)	Mosaic	20 g	0 min	10 %
Aroma (end of boil)	Centennial	20 g	0 min	10.5 %
Dry Hop	Amarillo	30 g	6 day(s)	9.5 %
Dry Hop	Citra	30 g	6 day(s)	12 %
Dry Hop	Mosaic	30 g	6 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	15 g	Safale