

# Brewkit Northwest Pale Ale

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **31**
- SRM **7.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.3 kg (54.6%)	90 %	35
Sugar	brązowy	0.08 kg (3.4%)	--- %	---
Grain	Viking Wheat Malt	1 kg (42%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum (jako oszacowanie poziomu goryczki z brewkitu)	14 g	40 min	13.5 %
Boil	Cascade	10 g	15 min	6 %
Dry Hop	Cascade	20 g	4 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	6 g	Fermentis