

# German Pale Ale GPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **41**
- SRM **5.6**
- 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 **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (55.6%)	80 %	5
Grain	Strzegom Pilzneński	1.5 kg (33.3%)	80 %	4
Grain	Carahell	0.5 kg (11.1%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	40 g	60 min	4.5 %
Aroma (end of boil)	Mandarina Bavaria	20 g	10 min	10 %
Aroma (end of boil)	Huell Melon	20 g	10 min	7.5 %
Dry Hop	Mandarina Bavaria	15 g	7 day(s)	10 %
Dry Hop	Yellow Sub	15 g	7 day(s)	6.4 %
Dry Hop	Huell Melon	15 g	7 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	płatki owsiane błyskawiczne	500 g	Boil	60 min