

Pale ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **49**
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **21.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.45 kg (41.7%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 1.45 kg (41.7%) | 83 % | 5 |
| Grain | Platki pszeniczne | 0.58 kg (16.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|---------|--------|------------|
| Boil | Amarillo | 21.82 g | 30 min | 7.7 % |
| Boil | Citra | 14.55 g | 20 min | 12 % |
| Aroma (end of boil) | Amarillo | 21.82 g | 20 min | 7.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|---------|------------|
| US05 | Ale | Dry | 16.73 g | --- |