

Pale ale

- Gravity **11.2 BLG**
- ABV ---
- IBU **48**
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **14.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1 kg (41.7%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 1 kg (41.7%) | 83 % | 5 |
| Grain | Platki pszeniczne | 0.4 kg (16.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Amarillo | 15 g | 30 min | 7.7 % |
| Boil | Citra | 10 g | 20 min | 12 % |
| Aroma (end of boil) | Amarillo | 15 g | 20 min | 7.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| US05 | Ale | Dry | 11.5 g | --- |