

# Pale Ale U.S.A

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **36**
- SRM **10.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39.5 liter(s)**
- Total mash volume **52.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	9.7 kg (73.8%)	80 %	8
Grain	Strzegom Karmel 300	0.15 kg (1.1%)	70 %	299
Grain	Caraaroma	0.3 kg (2.3%)	78 %	400
Grain	BESTMALZ - Best Pilsen	3 kg (22.8%)	80.5 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	13 %
Boil	Palisade	20 g	10 min	6.2 %
Boil	Zlata polesie	20 g	10 min	6.5 %
Whirlpool	Zal	20 g	30 min	6.5 %
Whirlpool	Palisade	20 g	30 min	6.2 %
Dry Hop	Zal	60 g	4 day(s)	6.5 %
Dry Hop	Palisade	60 g	4 day(s)	6.2 %