

Pale Ale

- Gravity **15.4 BLG**
- ABV ---
- IBU **13**
- SRM **7.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12.3 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.61 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------|-------|-----|
| Grain | Munich Malt | 0.45 kg | 80 % | 23 |
| Grain | Rahr - 2 Row Malt | 2.49 kg | 80 % | 4 |
| Grain | Caramel/Crystal Malt - 40L | 0.17 kg | 75 % | 25 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|---------|--------|------------|
| Boil | falconer flight 7c | 14.17 g | 20 min | 9.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|---------|------------|
| Safale S-05 | Ale | Dry | 28.35 g | Safale |