

#13 Fresh ALE

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **59**
- SRM **4.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3 kg (56.6%) | 80 % | 7 |
| Grain | Pilzneński | 1 kg (18.9%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (18.9%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (5.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Cascade | 25 g | 30 min | 6 % |
| Boil | Amarillo | 25 g | 30 min | 9.5 % |
| Boil | Citra | 15 g | 30 min | 12 % |
| Boil | Cascade | 20 g | 10 min | 6 % |
| Boil | Amarillo | 10 g | 10 min | 9.5 % |
| Boil | Citra | 10 g | 10 min | 12 % |
| Whirlpool | Cascade | 25 g | 0 min | 6 % |
| Whirlpool | Amarillo | 25 g | 0 min | 9.5 % |
| Dry Hop | Cascade | 20 g | 8 day(s) | 6 % |
| Dry Hop | Amarillo | 30 g | 8 day(s) | 9.5 % |
| Dry Hop | Citra | 30 g | 8 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |