

#51

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **54**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|-----------|------------|
| Boil | Chinook | 25 g | 50 min | 11.5 % |
| Boil | Citra | 25 g | 50 min | 13.6 % |
| Boil | Chinook | 25 g | 5 min | 11.5 % |
| Aroma (end of boil) | Citra | 25 g | 0 min | 13.6 % |
| Dry Hop | Cascade | 50 g | 50 day(s) | 6.5 % |