

## #51

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- 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 %