

American Pale Ale #1

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **57**
- SRM **5.4**
- 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (90.9%) | 80 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (9.1%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Citra | 25 g | 60 min | 12 % |
| Boil | Amarillo | 20 g | 15 min | 9.5 % |
| Whirlpool | Amarillo | 30 g | 30 min | 9.5 % |
| Whirlpool | Cascade PL | 20 g | 30 min | 5.2 % |
| Dry Hop | Cascade PL | 30 g | 6 day(s) | 5.2 % |
| Dry Hop | Amarillo | 20 g | 6 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 20 g | Fermentis |