

American Pale Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **45**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (83.5%) | 79 % | 6 |
| Grain | Karmelowy Jasny 30EBC | 0.24 kg (5%) | 75 % | 30 |
| Grain | Strzegom Monachijski typ I | 0.55 kg (11.5%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Chinook | 30 g | 60 min | 11.3 % |
| Boil | Centennial | 15 g | 5 min | 10.5 % |
| Boil | Chinook | 15 g | 5 min | 13 % |
| Whirlpool | Centennial | 35 g | 180 min | 10.5 % |
| Whirlpool | Simcoe | 50 g | 180 min | 13.2 % |
| Dry Hop | Simcoe | 50 g | 4 day(s) | 13.2 % |
| Dry Hop | Cascade | 50 g | 4 day(s) | 6 % |

Yeasts

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