

## American pale ale

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **54**
- SRM **11.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	0.7 kg (15.9%)	80 %	35
Liquid Extract	Bruntal	3.4 kg (77.3%)	81 %	26
Liquid Extract	bursztynowy WES	0.3 kg (6.8%)	80 %	50

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	40 min	15.5 %
Boil	Cascade	50 g	20 min	6 %
Whirlpool	Mosaic	25 g	0 min	10 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Whirlpool	Mosaic	25 g	20 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	105 ml	Fermentis