

# American Pale Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (90.9%)	81 %	4
Grain	Strzegom Monachijski typ I	0.2 kg (6.1%)	79 %	16
Grain	Płatki owsiane	0.1 kg (3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	8 g	60 min	13.5 %
Aroma (end of boil)	Citra	8 g	10 min	12 %
Dry Hop	Mandarina Bavaria	12 g	5 day(s)	10 %
Dry Hop	Simcoe	12 g	5 day(s)	13.2 %
Dry Hop	Citra	6 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	suszona skórka z grejpfruta	8 g	Boil	10 min