

American Pale Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **44**
- SRM **6.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.9 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.3 kg (86.1%) | 80 % | 5 |
| Grain | Pszeniczny | 0.25 kg (9.4%) | 85 % | 4 |
| Grain | Strzegom Karmel 150 | 0.12 kg (4.5%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | lunga | 12 g | 45 min | 11 % |
| Boil | Centennial | 15 g | 5 min | 10.5 % |
| Whirlpool | Citra | 20 g | 15 min | 12 % |
| Dry Hop | Citra | 30 g | 4 day(s) | 12 % |