

# American Pale Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.5 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 4.5 kg (87.7%) | 80 %  | 5   |
| Grain | Pszeniczny                 | 0.5 kg (9.7%)  | 85 %  | 4   |
| Grain | Caramel/Crystal Malt - 60L | 0.13 kg (2.5%) | 74 %  | 118 |

## Hops

| Use for    | Name    | Amount | Time   | Alpha acid |
|------------|---------|--------|--------|------------|
| First Wort | Chinook | 20 g   | 80 min | 13 %       |
| Whirlpool  | Citra   | 30 g   | 0 min  | 12 %       |
| Whirlpool  | Simcoe  | 30 g   | 0 min  | 13.2 %     |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11 g   | Fermentis  |