

American Pale Ale

- 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 |