

# American Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **54**
- SRM **8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	3 kg (57.7%)	79 %	22
Grain	Briess - Pale Ale Malt	1 kg (19.2%)	80 %	7
Grain	Pilzneński	0.55 kg (10.6%)	81 %	4
Grain	Karmelowy Jasny 30EBC	0.25 kg (4.8%)	75 %	30
Grain	Płatki owsiane	0.4 kg (7.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Denali	20 g	60 min	14.2 %
Boil	Endeavour	30 g	10 min	7.5 %
Boil	Denali	30 g	10 min	14.2 %
Whirlpool	Endeavour	30 g	0 min	7.5 %
Whirlpool	Denali	20 g	0 min	14.2 %
Dry Hop	Denali	30 g	3 day(s)	14.2 %
Dry Hop	Endeavour	30 g	3 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale