

## american pale ale

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **54**
- SRM **4.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **25.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (83.3%)	80 %	4
Grain	Viking Pale Ale malt	1 kg (16.7%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	30 g	40 min	9 %
Boil	Oktawia	30 g	35 min	9 %
Boil	Oktawia	20 g	15 min	9 %
Whirlpool	Oktawia	10 g	0 min	9 %
Dry Hop	Amarillo	90 g	5 day(s)	8.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-04	Ale	Dry	11 g	---