

# American Pale Ale

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **42**
- SRM ---

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale viking malt	5 kg (92.6%)	--- %	---
Grain	Bestmalz Carmel Pils	0.4 kg (7.4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook usa	20 g	50 min	11.7 %
Boil	Citra	15 g	15 min	12.9 %
Boil	Galaxy	20 g	7 min	14.5 %