

# American Test Pale Ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **3.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	30 g	60 min	7.5 %
Whirlpool	Oktawia	70 g	0 min	7.5 %
Dry Hop	Oktawia	100 g	4 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US05	Ale	Dry	11 g	---