

# BA Plane ale 11

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **21**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (95%)	80 %	5
Grain	Carahell	0.2 kg (5%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	20 g	55 min	5.5 %
Boil	Willamette	20 g	10 min	5 %
Aroma (end of boil)	Willamette	10 g	5 min	5 %
Aroma (end of boil)	Kent Goldings	10 g	5 min	5.5 %
Dry Hop	Willamette	30 g	5 day(s)	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis