

## Mouse Party #8

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **36**
- SRM **4.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (100%)	85 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	60 min	12.8 %
Boil	Citra	5 g	10 min	12.8 %
Boil	Chinook	5 g	10 min	12.8 %
Boil	Cascade	5 g	10 min	6 %
Boil	Citra	5 g	5 min	12.8 %
Boil	Chinook	5 g	5 min	12.8 %
Boil	Cascade	5 g	5 min	6 %
Aroma (end of boil)	Citra	10 g	0 min	12.8 %
Aroma (end of boil)	Chinook	10 g	0 min	12.8 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %
Dry Hop	Citra	10 g	3 day(s)	12.8 %
Dry Hop	Chinook	10 g	3 day(s)	12.8 %
Dry Hop	Cascade	10 g	3 day(s)	6 %
Dry Hop	Citra	10 g	7 day(s)	12.8 %
Dry Hop	Chinook	10 g	7 day(s)	12.8 %
Dry Hop	Cascade	10 g	7 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---