

# PALE ALE

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **51**
- SRM **11.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Fermentables

| Type           | Name             | Amount        | Yield | EBC |
|----------------|------------------|---------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale | 5.1 kg (100%) | 80 %  | 35  |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Mosaic | 20 g   | 60 min | 10 %       |
| Boil                | Citra  | 25 g   | 30 min | 12 %       |
| Boil                | Mosaic | 35 g   | 15 min | 10 %       |
| Aroma (end of boil) | Citra  | 20 g   | 0 min  | 12 %       |
| Aroma (end of boil) | Mosaic | 10 g   | 0 min  | 10 %       |

## Yeasts

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