

# pl

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **36**
- SRM **3.8**
- Style **American Pale Ale**

## 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 **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (88.9%)	80 %	5
Grain	Weyermann - Carapils	0.5 kg (11.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	mosaic	5 g	60 min	12.8 %
Boil	mosaic	5 g	50 min	12.8 %
Boil	mosaic	10 g	40 min	12.8 %
Aroma (end of boil)	Amarillo	40 g	5 min	9.1 %
Whirlpool	amarillo	25 g	0 min	9.1 %