

## San Francisco 2

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- Gravity **11.9 BLG**
- ABV ---
- IBU **43**
- SRM **4.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.4 kg (86.3%) | 80 %  | 5   |
| Grain | Pszeniczny           | 0.7 kg (13.7%) | 85 %  | 4   |

### Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Chinook    | 15 g   | 60 min   | 13 %       |
| Boil    | Citra      | 15 g   | 10 min   | 12 %       |
| Boil    | Centennial | 15 g   | 10 min   | 10.5 %     |
| Boil    | Citra      | 15 g   | 5 min    | 12 %       |
| Boil    | Centennial | 15 g   | 5 min    | 10.5 %     |
| Dry Hop | Citra      | 30 g   | 6 day(s) | 12 %       |
| Dry Hop | Centennial | 30 g   | 6 day(s) | 10.5 %     |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11.5 g | ---        |