

## 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	---