

# Single Hop

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- Gravity **12.1 BLG**
- ABV ---
- IBU **34**
- SRM **9.7**
- 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 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	2 kg (90.9%)	80 %	5
Grain	Briess - Carabrown Malt	0.2 kg (9.1%)	79 %	108

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	60 min	10 %
Boil	Mosaic	5 g	30 min	10 %
Boil	Mosaic	10 g	15 min	10 %
Aroma (end of boil)	Mosaic	15 g	0 min	10 %
Dry Hop	Mosaic	30 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale