

# Sos25062020

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **5.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **85 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	3 kg (75%)	80.5 %	6
Grain	BESTMALZ - Best Pilsen	0.5 kg (12.5%)	80.5 %	4
Grain	Carahell	0.5 kg (12.5%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	30 min	13.2 %
Boil	Citra	20 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fm52	Ale	Liquid	15 ml	---