

# WYEAST ALE

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **28**
- SRM **3.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (60%)	80 %	5
Grain	Viking Pilsner malt	1.5 kg (30%)	82 %	4
Grain	Pszeniczny	0.5 kg (10%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	60 min	12 %
Boil	Citra	5 g	30 min	11.6 %
Boil	Centennial	10 g	30 min	7.6 %
Boil	Citra	10 g	15 min	11.6 %
Boil	Centennial	10 g	15 min	7.6 %
Boil	Citra	10 g	5 min	11.6 %
Boil	Centennial	10 g	5 min	7.6 %
Aroma (end of boil)	Citra	15 g	0 min	11.6 %
Aroma (end of boil)	Centennial	10 g	0 min	7.6 %
Whirlpool	Citra_wirpul	10 g	3 min	11.6 %
Whirlpool	Centennial_wirpul	10 g	3 min	7.6 %
Dry Hop	Citra	30 g	4 day(s)	11.6 %
Dry Hop	Centennial	30 g	4 day(s)	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	100 ml	Wyeast Labs