

19°

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **67**
- SRM **3.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (100%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	5 min	13.2 %
Boil	Amarillo	100 g	5 min	9.5 %
Boil	Simcoe	50 g	30 min	13.2 %
Dry Hop	Centennial	100 g	4 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	---