

By The Lake Tahoe

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **44**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **14.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (50%)	80 %	5
Grain	Strzegom Pilzneński	2 kg (50%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	9 g	60 min	11 %
Boil	Cascade	43 g	30 min	6.6 %
Aroma (end of boil)	Cascade	43 g	0 min	6.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis