

# 1

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (87%)	80 %	5
Grain	Briess - Pale Ale Malt	0.5 kg (8.7%)	80 %	7
Grain	Simpsons - Caramalt	0.25 kg (4.3%)	76 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	10 %
Aroma (end of boil)	Mosaic	20 g	0 min	10 %
Aroma (end of boil)	Citra	50 g	0 min	12 %
Dry Hop	Citra	150 g	3 day(s)	12 %