

## #10 v2 (12)

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **35**
- SRM **5.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **2 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **32.4 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **17.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (87%)	80 %	5
Grain	Weyermann - Carapils	0.5 kg (8.7%)	78 %	4
Grain	Caramunich® typ I	0.25 kg (4.3%)	73 %	80

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	25 g	60 min	6.3 %
Boil	Cascade	25 g	15 min	6.3 %
Boil	Citra	20 g	15 min	14.2 %
Dry Hop	Citra	30 g	5 day(s)	14.2 %
Dry Hop	Cascade	50 g	5 day(s)	6.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10.5 g	Fermentis