

- Gravity **13.6 BLG**
- ABV ---
- IBU **47**
- SRM **1.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (85.7%)	--- %	---
Grain	Weyermann - Carapils	0.5 kg (14.3%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	25 g	60 min	11 %
Aroma (end of boil)	Cascade	10 g	5 min	6 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %
Whirlpool	Cascade	20 g	0 min	6 %