

# Alpha #1

---

- Gravity **18.2 BLG**
- ABV ---
- IBU **91**
- SRM **7.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (100%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Chinook	30 g	10 min	13 %
Boil	Amarillo	30 g	10 min	9.5 %
Boil	Mosaic	30 g	10 min	10 %
Dry Hop	Chinook	60 g	7 day(s)	13 %
Dry Hop	Amarillo	60 g	7 day(s)	9.5 %
Dry Hop	Mosaic	60 g	7 day(s)	10 %

## Yeasts

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