

# American Pale Ale

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **45**
- SRM **5.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (83.5%)	79 %	6
Grain	Karmelowy Jasny 30EBC	0.24 kg (5%)	75 %	30
Grain	Strzegom Monachijski typ I	0.55 kg (11.5%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	11.3 %
Boil	Centennial	15 g	5 min	10.5 %
Boil	Chinook	15 g	5 min	13 %
Whirlpool	Centennial	35 g	180 min	10.5 %
Whirlpool	Simcoe	50 g	180 min	13.2 %
Dry Hop	Simcoe	50 g	4 day(s)	13.2 %
Dry Hop	Cascade	50 g	4 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis