

# American Pale Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (87.7%)	80 %	5
Grain	Pszeniczny	0.5 kg (9.7%)	85 %	4
Grain	Caramel/Crystal Malt - 60L	0.13 kg (2.5%)	74 %	118

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	20 g	80 min	13 %
Whirlpool	Citra	30 g	0 min	12 %
Whirlpool	Simcoe	30 g	0 min	13.2 %

## Yeasts

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