

# American Pale ALE

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **20**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- 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	Viking Pale Ale malt	5 kg (100%)	90 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	11 g	70 min	8.5 %
Boil	Cascade	30 g	15 min	6.9 %
Dry Hop	Equinox	100 g	4 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar