

## [E] American Pale Ale

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **56**
- SRM **10.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg (100%)	80 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	CTZ	15 g	30 min	16.1 %
Aroma (end of boil)	Cascade	15 g	3 min	7.6 %
Aroma (end of boil)	Mosaic	15 g	3 min	12.6 %
Aroma (end of boil)	Simcoe	15 g	3 min	12.4 %
Dry Hop	Cascade	15 g	3 day(s)	7.6 %
Dry Hop	Mosaic	15 g	3 day(s)	12.6 %
Dry Hop	Simcoe	15 g	3 day(s)	12.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10.5 g	Fermentis