

# Izabella Pale Ale

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **0 %**
- Size with trub loss **17 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **20.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **20.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	30 g	60 min	7.6 %
Boil	Izabella	40 g	2 min	7.6 %
Dry Hop	Izabella	80 g	30 day(s)	7.6 %