

Let's start!

- Gravity **13.2 BLG**
- ABV ---
- IBU **37**
- SRM **5.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.5 kg (77.8%) | 85 % | 7 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (11.1%) | 80 % | 6 |
| Grain | Weyermann wiedeński | 0.5 kg (11.1%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil | Citra | 20 g | 60 min | 12 % |
| Boil | Citra | 15 g | 15 min | 12 % |
| Boil | Citra | 15 g | 0 min | 12 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |

Yeasts

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