

## pale ale

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **18**
- SRM **4.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **40.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **30.3 liter(s)**
- Total mash volume **41.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	11 kg (100%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Cascade PL	100 g	20 min	5.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis