

# Single Malt Single Hop

---

- Gravity **12.4 BLG**
- ABV ---
- IBU **46**
- SRM **6.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **20 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (87%)	85 %	7
Grain	Carahell	0.3 kg (13%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	11.4 %
Boil	Simcoe	10 g	30 min	11.4 %
Aroma (end of boil)	Simcoe	5 g	10 min	11.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5 g	Safale