

# American Pale Ale

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **44**
- SRM **6.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.9 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.3 kg (86.1%)	80 %	5
Grain	Pszeniczny	0.25 kg (9.4%)	85 %	4
Grain	Strzegom Karmel 150	0.12 kg (4.5%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	45 min	11 %
Boil	Centennial	15 g	5 min	10.5 %
Whirlpool	Citra	20 g	15 min	12 %
Dry Hop	Citra	30 g	4 day(s)	12 %