

# American Pale Ale

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- Gravity **12.1 BLG**
- ABV ---
- IBU **53**
- SRM **6.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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 | Strzegom Pale Ale | 3.5 kg (77.8%) | 79 %  | 6   |
| Grain | Monachijski       | 1 kg (22.2%)   | 80 %  | 16  |

## Hops

| Use for | Name    | Amount | Time      | Alpha acid |
|---------|---------|--------|-----------|------------|
| Boil    | Warrior | 20 g   | 60 min    | 15.5 %     |
| Boil    | Cascade | 20 g   | 20 min    | 6 %        |
| Boil    | Cascade | 20 g   | 10 min    | 6 %        |
| Dry Hop | Cascade | 10 g   | 10 day(s) | 6 %        |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11 g   | fermentis  |