

# American Pale Ale

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **32**
- SRM **5.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (66.7%)	79 %	6
Grain	Słód pszeniczny Bestmalz	1 kg (16.7%)	82 %	5
Grain	Strzegom Monachijski typ I	1 kg (16.7%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	60 min	8.3 %
Boil	Cascade	20 g	30 min	8.3 %
Boil	Cascade	10 g	10 min	8.3 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Dry Hop	Citra	50 g	3 day(s)	13.1 %

## Yeasts

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