American Pale Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **53**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.8 kg *(86.4%)*	79 %	6
Grain	Briess - Wheat Malt, White	0.3 kg *(6.8%)*	85 %	5
Grain	Weyermann - Carapils	0.3 kg *(6.8%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Aroma (end of boil)	Citra	20 g	15 min	12 %
Aroma (end of boil)	Centennial	20 g	5 min	10.5 %
Whirlpool	Citra	30 g	10 min	12 %
Whirlpool	Centennial	30 g	10 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.