

German Pale Ale GPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **41**
- SRM **5.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 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 | Viking Pale Ale malt | 2.5 kg (55.6%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 1.5 kg (33.3%) | 80 % | 4 |
| Grain | Carahell | 0.5 kg (11.1%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Hallertau | 40 g | 60 min | 4.5 % |
| Aroma (end of boil) | Mandarina Bavaria | 20 g | 10 min | 10 % |
| Aroma (end of boil) | Huell Melon | 20 g | 10 min | 7.5 % |
| Dry Hop | Mandarina Bavaria | 15 g | 7 day(s) | 10 % |
| Dry Hop | Yellow Sub | 15 g | 7 day(s) | 6.4 % |
| Dry Hop | Huell Melon | 15 g | 7 day(s) | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 12 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------------------|--------|---------|--------|
| Other | płatki owsiane błyskawiczne | 500 g | Boil | 60 min |