

Mouse Party #8

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **36**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2 kg (100%) | 85 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 5 g | 60 min | 12.8 % |
| Boil | Citra | 5 g | 10 min | 12.8 % |
| Boil | Chinook | 5 g | 10 min | 12.8 % |
| Boil | Cascade | 5 g | 10 min | 6 % |
| Boil | Citra | 5 g | 5 min | 12.8 % |
| Boil | Chinook | 5 g | 5 min | 12.8 % |
| Boil | Cascade | 5 g | 5 min | 6 % |
| Aroma (end of boil) | Citra | 10 g | 0 min | 12.8 % |
| Aroma (end of boil) | Chinook | 10 g | 0 min | 12.8 % |
| Aroma (end of boil) | Cascade | 10 g | 0 min | 6 % |
| Dry Hop | Citra | 10 g | 3 day(s) | 12.8 % |
| Dry Hop | Chinook | 10 g | 3 day(s) | 12.8 % |
| Dry Hop | Cascade | 10 g | 3 day(s) | 6 % |
| Dry Hop | Citra | 10 g | 7 day(s) | 12.8 % |
| Dry Hop | Chinook | 10 g | 7 day(s) | 12.8 % |
| Dry Hop | Cascade | 10 g | 7 day(s) | 6 % |

Yeasts

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