

Pale ale 11 BLG

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **24**
- SRM **4.7**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.8 kg (95%)	85 %	7
Grain	Carahell	0.2 kg (5%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pioneer	20 g	5 min	4 %
Boil	Willamette	20 g	50 min	5 %
Boil	Pioneer	10 g	60 min	4 %
Boil	Willamette	10 g	60 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale