

## Pale Ale, woolf

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **87**
- SRM **4.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (100%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Woolf	40 g	60 min	13.7 %
Boil	Woolf	15 g	30 min	13.7 %
Aroma (end of boil)	sazz	30 g	0 min	3.24 %
Dry Hop	woolf	45 g	4 day(s)	13.7 %