

# SH Pale Ale Styrian Wolf

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (94.3%)	82 %	4
Grain	Weyermann - Carapils	0.3 kg (5.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Wolf	10 g	60 min	11.1 %
Boil	Styrian Wolf	50 g	5 min	11.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---

## Notes

- 50g Styrian to na whirlpool  
*Oct 21, 2022, 11:28 PM*