

# Vegas

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **43**
- SRM **18.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (90.9%)	79 %	6
Grain	Strzegom Karmel 600	0.5 kg (9.1%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	20 min	13.2 %
Boil	Cascade	15 g	20 min	6 %
Aroma (end of boil)	Cascade	15 g	10 min	6 %
Aroma (end of boil)	Falconer's flight	30 g	10 min	10.7 %
Dry Hop	Falconer's flight	30 g	3 day(s)	10.7 %

## Yeasts

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