

American hop symphony

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (85.7%)	80 %	5
Grain	Pszeniczny	1 kg (14.3%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	12 g	20 min	12 %
Boil	Citra	12 g	10 min	12 %
Boil	Citra	12 g	5 min	12 %
Aroma (end of boil)	Citra	25 g	0 min	12 %
Boil	Cascade	12 g	20 min	6 %
Boil	Cascade	12 g	10 min	6 %
Boil	Cascade	12 g	5 min	6 %
Aroma (end of boil)	Cascade	25 g	0 min	6 %
Boil	Mosaic	6 g	10 min	10 %
Boil	Mosaic	25 g	5 min	10 %
Aroma (end of boil)	Mosaic	31 g	0 min	10 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %
Dry Hop	Citra	50 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis