

#10 v2 (12)

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **35**
- SRM **5.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **2 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **32.4 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (87%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 0.5 kg (8.7%) | 78 % | 4 |
| Grain | Caramunich® typ I | 0.25 kg (4.3%) | 73 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Cascade | 25 g | 60 min | 6.3 % |
| Boil | Cascade | 25 g | 15 min | 6.3 % |
| Boil | Citra | 20 g | 15 min | 14.2 % |
| Dry Hop | Citra | 30 g | 5 day(s) | 14.2 % |
| Dry Hop | Cascade | 50 g | 5 day(s) | 6.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 10.5 g | Fermentis |