

pils dom

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **16**
- SRM **6.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------------------|--------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 2.3 kg (92%) | 80 % | 7 |
| Grain | Brown Malt (British Chocolate) | 0.1 kg (4%) | 70 % | 175 |
| Adjunct | Briess - Red Wheat Flakes | 0.1 kg (4%) | 70 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Saaz (USA) | 10 g | 60 min | 3.75 % |
| Boil | Amarillo | 6 g | 20 min | 9.5 % |
| Boil | Amarillo | 4 g | 5 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|------|--------|------------|
| Lallemand - Lalbrew London English-style | Ale | Dry | 11 g | Lallemand |