

Vegas

- 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 |