

Američan Pale ale

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **58**
- SRM **6.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.6 kg (72.2%)	85 %	7
Grain	Weyermann - Carapils	0.2 kg (5.6%)	78 %	4
Grain	Weyermann - Carared	0.2 kg (5.6%)	75 %	45
Grain	Viking Pale Ale malt	0.6 kg (16.7%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	55 min	13 %
Boil	Chinook	10 g	5 min	13 %
Boil	Cascade	10 g	5 min	6 %
Aroma (end of boil)	Cascade	30 g	5 min	6 %
Aroma (end of boil)	Citra	10 g	5 min	12 %

Yeasts

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