

#09 American Pale Ale - 13,5 BLG

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **8.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (78.4%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.8 kg (15.7%) | 79 % | 16 |
| Grain | Karmelowy Czerwony | 0.2 kg (3.9%) | 75 % | 59 |
| Grain | Strzegom Karmel 300 | 0.1 kg (2%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 30 min | 15.5 % |
| Boil | Centennial | 10 g | 10 min | 10.5 % |
| Aroma (end of boil) | Centennial | 15 g | 0 min | 10.5 % |
| Dry Hop | Centennial | 25 g | 7 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------|-----|-----|------|-----------|
| US-05 | Ale | Dry | 10 g | Fermentis |
|-------|-----|-----|------|-----------|

Notes

- Piwo na wesele Łukasza i Ani
Aug 3, 2017, 3:13 PM