

American Pale Ale

- Gravity **12.6 BLG**
- ABV ---
- IBU **37**
- SRM **6.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.5 liter(s)**
- Total mash volume **8.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **6.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.87 kg (82%) | 81 % | 4 |
| Grain | Weyermann - Melanoiden Malt | 0.17 kg (7.5%) | 81 % | 53 |
| Grain | Strzegom Monachijski typ I | 0.12 kg (5.3%) | 79 % | 16 |
| Grain | Strzegom pszeniczny | 0.12 kg (5.3%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|---------|--------|--------|------------|
| First Wort | Magnum | 10 g | 60 min | 10.6 % |
| Boil | Motueka | 10 g | 10 min | 6.7 % |
| Boil | Motueka | 10 g | 0 min | 6.7 % |
| Boil | Wakatu | 10 g | 10 min | 6.9 % |
| Boil | Wakatu | 10 g | 0 min | 6.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 6 ml | Fermentum Mobile |