

# American Pale Ale

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- 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