

# American Pale Ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **32**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.7 kg (44.7%)	80 %	4
Grain	Strzegom Pale Ale	1.5 kg (39.5%)	79 %	6
Grain	Słód pszeniczny Bestmalz	0.6 kg (15.8%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Whirlpool	Centennial	25 g	0 min	10.5 %
Whirlpool	Galaxy	25 g	0 min	15 %
Dry Hop	Centennial	25 g	2 day(s)	10.5 %
Dry Hop	Galaxy	25 g	2 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	20 ml	Fermentum Mobile

## Notes

- Chmiel na whirlpool:  
HOP STAND 50min od 80'c do 68'c

Fermentacja:

brzeczka schłodzona do 16'C  
Otoczenie 15/16'C - utrzymywane przez 4 dni  
Później swobodny wzrost do 20'C  
Nov 2, 2017, 10:00 AM