

# American Pale Ale

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **57**
- SRM **7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **27.2 liter(s)**
- Total mash volume **35.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **27.2 liter(s)** of strike water to **70.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (81.3%)	80 %	5
Grain	Monachijski	0.8 kg (10%)	80 %	16
Grain	Viking melanoidynowy	0.45 kg (5.6%)	75 %	60
Grain	Viking Wheat Malt	0.25 kg (3.1%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.1 %
Boil	Marynka	30 g	45 min	8.1 %
Boil	Citra	30 g	10 min	14.2 %
Boil	Amarillo	30 g	5 min	8.9 %
Whirlpool	Amarillo	30 g	1 min	8.9 %
Dry Hop	Citra	60 g	0 day(s)	14.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12.65 g	Fermentis