

# American Pale Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **40**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **5 %/h**
- Boil size **29.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **24.9 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (56.6%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (18.9%)	79 %	10
Grain	Strzegom Monachijski typ II	1 kg (18.9%)	79 %	22
Grain	Płatki owsiane	0.3 kg (5.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	17 %
Boil	Citra	20 g	10 min	12 %
Dry Hop	Citra	20 g	7 day(s)	12 %
Dry Hop	Citra	20 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Slant	150 ml	White Labs