

# American Pale Ale

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **24**
- SRM **6.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18.3 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **64 C**, Time **70 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **70 min** at **64C**
- Keep mash **15 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	84 %	5
Grain	Pszeniczny	0.5 kg (10%)	80 %	4
Grain	Strzegom Karmel 150	0.25 kg (5%)	75 %	100
Grain	Strzegom Monachijski typ II	0.25 kg (5%)	70 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Cascade PL	15 g	10 min	5.2 %
Dry Hop	Cascade PL	15 g	5 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis us-05	Ale	Slant	200 ml	---