

# American Pale Ale Crema

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **39**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (66.7%)	81 %	4
Grain	Słód pszeniczny Bestmalz	1 kg (13.3%)	82 %	5
Grain	Słód owsiany Fawcett	0.5 kg (6.7%)	61 %	5
Grain	Płatki pszeniczne	0.5 kg (6.7%)	60 %	3
Grain	Płatki owsiane	0.5 kg (6.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	15 min	12 %
Aroma (end of boil)	HBC 472 Experimental	30 g	10 min	9.3 %
Aroma (end of boil)	Vic Secret	30 g	10 min	16.3 %
Dry Hop	Citra	60 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	13.5 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Other	laktoza	250 g	Boil	0 min