

# American Pale Ale I

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- Gravity **12.1 BLG**
- ABV ---
- IBU **56**
- SRM **6.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **56 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **9.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	2.8 kg (90.3%)	80 %	6
Grain	Weyermann - CaraHell	0.3 kg (9.7%)	74 %	25

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA EL Dorado	15 g	60 min	14.2 %
Boil	USA Simcoe	10 g	5 min	13.2 %
Aroma (end of boil)	USA Simcoe	20 g	0 min	13.2 %
Dry Hop	USA Simcoe	20 g	7 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05 - III pokolenie	Ale	Slant	70 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min