

# American Pale Ale sm 5

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **38**
- SRM **8.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **7 %**
- Size with trub loss **8.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **10.7 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **6.8 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **10.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.9 kg (78.5%)	82 %	4
Grain	Płatki owsiane	0.5 kg (20.7%)	60 %	3
Grain	Viking Barwiący	0.02 kg (0.8%)	65 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Cascade	20 g	15 min	6 %
Whirlpool	Sabro	30 g	10 min	15 %
Dry Hop	Cascade	25 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5.5 g	Fermentis