

# American Pale Ale v. 2/2020

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **32**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80.8%)	80 %	5
Grain	Strzegom Monachijski typ I	0.25 kg (5.1%)	79 %	16
Grain	Płatki owsiane	0.6 kg (12.1%)	85 %	3
Grain	Acid Malt	0.1 kg (2%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	13.1 %
Boil	Amarillo	15 g	15 min	7.7 %
Aroma (end of boil)	Amarillo	20 g	0 min	8.4 %
Aroma (end of boil)	Centennial	30 g	0 min	10.5 %
Dry Hop	Citra	20 g	7 day(s)	13.1 %
Dry Hop	Centennial	30 g	7 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis