

# LEM | Singlehoop Chinook American Pale Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM **8.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **26.5 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **21.2 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (75.5%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (18.9%)	79 %	16
Grain	Karmelowy Czerwony	0.2 kg (3.8%)	75 %	59
Grain	Strzegom Karmel 300	0.1 kg (1.9%)	73 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	11.7 %
Boil	Chinook	15 g	30 min	11.7 %
Boil	Chinook	15 g	10 min	11.7 %
Aroma (end of boil)	Chinook	15 g	0 min	11.7 %
Dry Hop	Chinook	35 g	7 day(s)	11.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11 g	Fermentis
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### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	Whirlfloc	1.25 g	Boil	5 min