

Pacific Pale Ale - Alepiwo

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **42**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 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 | 3.6 kg (78.3%) | 80 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (6.5%) | 75 % | 30 |
| Grain | Briess - Carapils Malt | 0.3 kg (6.5%) | 74 % | 3 |
| Grain | Pilzneński | 0.4 kg (8.7%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 25 g | 40 min | 11.7 % |
| Boil | Kohatu | 20 g | 20 min | 7.8 % |
| Boil | WAI-ITI | 20 g | 10 min | 1.6 % |
| Aroma (end of boil) | Kohatu | 15 g | 0 min | 7.8 % |
| Aroma (end of boil) | WAI-ITI | 30 g | 0 min | 1.6 % |
| Dry Hop | WAI-ITI | 50 g | 5 day(s) | 1.6 % |
| Dry Hop | Kohatu | 15 g | 5 day(s) | 7.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|