

# The Dealer American Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **55**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (53.2%)	80 %	5
Grain	Płatki owsiane	0.81 kg (13.5%)	85 %	3
Grain	Viking malt słód Monachijski typ I	0.4 kg (6.7%)	79 %	16
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1.6 kg (26.6%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	35 g	60 min	17.2 %
Aroma (end of boil)	Galaxy	30 g	0 min	16.2 %
Aroma (end of boil)	Simcoe	17 g	0 min	13.2 %
Dry Hop	Mosaic	32 g	7 day(s)	10 %
Dry Hop	Chinook	30 g	7 day(s)	11.7 %
Dry Hop	Magnum	25 g	7 day(s)	13.5 %
Dry Hop	Galaxy	28 g	7 day(s)	16.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.72 g	Fermentis
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