

# The Dealer American Pale Ale TEST

- Gravity **12.1 BLG**
- ABV ---
- IBU **29**
- SRM **4.3**
- 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 **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.1 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	4.1 kg (71.9%)	80 %	5
Grain	Płatki owsiane	0.8 kg (14%)	85 %	3
Grain	Viking malt słód Monachijski typ I	0.4 kg (7%)	79 %	16
Grain	Viking malt Wiedeński	0.4 kg (7%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Whirlpool	Izabella	28 g	---	5.1 %
Whirlpool	Simcoe	28 g	---	13.2 %
Dry Hop	Magnum	43 g	7 day(s)	13.5 %
Dry Hop	Izabella	42 g	7 day(s)	5.1 %
Dry Hop	Simcoe	40 g	7 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	500 ml	---