American Pale Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **48**
- SRM **6.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg *(80%)*	80 %	4
Grain	Strzegom Monachijski typ II	1 kg *(16%)*	79 %	22
Grain	Abbey Castle	0.25 kg *(4%)*	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	50 min	12 %
Boil	Citra	40 g	15 min	12 %
Boil	Mosaic	20 g	10 min	10 %
Boil	Amarillo	23 g	5 min	9.5 %
Boil	Mosaic	30 g	0 min	10 %
Boil	Amarillo	27 g	0 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Notes

- wyszło 15,2 blg po 70 minutach gotowania 19,5 litra brzeczki. po 9 dniach przelane na cichą odfermentowało do 4 blg. 3,8 PRZY ROZLEWIE
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