

#97 american Pale ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **44**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **64 C**, Time **65 min**
- Temp **72 C**, Time **5 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **65 min** at **64C**
- Keep mash **5 min** at **72C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.7 kg (96.9%)	80 %	7
Grain	Platki owsiane	0.15 kg (3.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	40 min	11 %
Boil	Mosaic	30 g	6 min	10 %
Dry Hop	Mosaic	20 g	6 day(s)	10 %
Dry Hop	Talus	50 g	6 day(s)	7.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Slant	150 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	1 g	Mash	60 min
Fining	Wirflok	1 g	Boil	10 min

Notes

- Piwo zajęło: 3 miejsce w Szczecińskim konkursie piw Domowych 2022.

Fermentacja 2 tygodnie w temp od 15 do 22,5 stopnia.

Nagazowanie 2g na butelke.

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