Pacific Pale Ale - Alepiwo

- Gravity **12.1 BLG**
- ABV **---**
- IBU **44**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **23.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg *(93.3%)*	80 %	5
Grain	Karmelowy Jasny 30EBC	0.3 kg *(6.7%)*	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	10 g	60 min	17 %
Boil	Simcoe	25 g	20 min	13.2 %
Aroma (end of boil)	Simcoe	25 g	0 min	13.2 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	0.5 g	Boil	5 min

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