

Strong American Pale Ale

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **24**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **55 C**, Time **1 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilsner Malz Best | 4.5 kg (81.8%) | 81 % | 3 |
| Grain | Red X | 0.1 kg (1.8%) | --- % | 30 |
| Grain | Wiener Malz Best | 0.4 kg (7.3%) | 80 % | 8 |
| Grain | Oats, Flaked | 0.5 kg (9.1%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------|--------|----------|------------|
| Boil | Galaxy | 3 g | 60 min | 14.5 % |
| Whirlpool | Mosaic | 25 g | 20 min | 11.6 % |
| Whirlpool | Citra | 25 g | 20 min | 13.9 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 11.6 % |
| Dry Hop | Citra | 25 g | 3 day(s) | 13.9 % |
| Dry Hop | El Dorado | 25 g | 3 day(s) | 14 % |
| Dry Hop | Galaxy | 50 g | 3 day(s) | 14.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|-------|--------|-------------|
| Wyeast - 1318 London Ale III | Ale | Slant | 300 ml | Wyeast Labs |

Notes

- 14,5°brix
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