

## American Pale Ale14,3 HB

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **53**
- SRM **4.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **36.6 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.5 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **19.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **36.6 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (75.4%)    | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 1.25 kg (18.9%) | 83 %  | 5   |
| Grain | Viking carabody      | 0.38 kg (5.7%)  | 80 %  | 8   |

### Hops

| Use for   | Name     | Amount | Time   | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil      | Chinook  | 60 g   | 60 min | 11 %       |
| Whirlpool | Amarillo | 63 g   | 1 min  | 9.5 %      |
| Whirlpool | Citra    | 63 g   | 1 min  | 12 %       |
| Whirlpool | Cascade  | 25 g   | 1 min  | 6 %        |