Belgian The Dealer American Pale Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **37**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.07 kg *(77.5%)*	80 %	5
Grain	Płatki owsiane	0.81 kg *(15.4%)*	85 %	3
Grain	Viking malt słód Monachijski typ I	0.37 kg *(7%)*	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	20 g	60 min	10 %
Whirlpool	Dr Rudi	30 g	20 min	11.8 %
Whirlpool	Falconer's Flight	25 g	20 min	10.2 %
Dry Hop	Dr Rudi	29 g	3 day(s)	11.8 %
Dry Hop	Falconer's Flight	25 g	3 day(s)	10.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
SafAle BE-134	Ale	Dry	11 g	Fermentis

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