

#23 Hoppy Pale Ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **33**
- SRM **6.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **20.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (84.2%) | 80 % | 8 |
| Grain | Carahell | 0.25 kg (5.3%) | 77 % | 26 |
| Grain | Płatki jęczmienne | 0.5 kg (10.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Amarillo | 10 g | 60 min | 9.5 % |
| Aroma (end of boil) | Amarillo | 50 g | 5 min | 9.5 % |
| Aroma (end of boil) | Mosaic | 30 g | 5 min | 10 % |
| Dry Hop | Mosaic | 30 g | 5 day(s) | 10 % |
| Dry Hop | Amarillo | 30 g | 3 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|-------|
| Fining | whirlfloc | 1.25 g | Boil | 5 min |

Notes

- Blg nastawne 13,5 - 14,0
Apr 15, 2020, 7:03 PM