

# AMELIA pale ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **45**
- SRM **5.2**
- 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 **29 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **26.5 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21.2 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (84.9%)	80 %	4
Grain	Pszeniczny	0.3 kg (5.7%)	85 %	4
Grain	Weyermann - Melanoiden Malt	0.25 kg (4.7%)	81 %	53
Grain	Weyermann - Carared	0.25 kg (4.7%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	17 g	60 min	14 %
Boil	Mosaic	30 g	15 min	10 %
Boil	Citra	35 g	5 min	14 %
Dry Hop	Waimea	50 g	7 day(s)	17 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min