

American Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **40**
- SRM **7.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (79.4%)	85 %	7
Grain	Pszeniczny	0.5 kg (7.9%)	85 %	4
Grain	Biscuit Malt	0.4 kg (6.3%)	79 %	45
Grain	Pale Cookie	0.4 kg (6.3%)	78 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Boil	Mosaic	20 g	15 min	10 %
Boil	XJA/436	10 g	5 min	15.2 %
Boil	Southern Star	10 g	5 min	15.8 %
Boil	African Queen	10 g	5 min	13.5 %
Dry Hop	XJA/436	40 g	2 day(s)	15.2 %
Dry Hop	Southern Star	40 g	2 day(s)	15.8 %
Dry Hop	African Queen	40 g	2 day(s)	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile
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