

# American Pale Ale

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **11**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount       | Yield | EBC |
|-------|--------------------------------|--------------|-------|-----|
| Grain | Vienna Malt                    | 2.2 kg (88%) | 78 %  | 8   |
| Grain | Caramel/Crystal Malt - 120L    | 0.2 kg (8%)  | 72 %  | 236 |
| Grain | Brown Malt (British Chocolate) | 0.1 kg (4%)  | 70 %  | 128 |

## Hops

| Use for   | Name   | Amount | Time   | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil      | Citra  | 15 g   | 10 min | 12 %       |
| Boil      | Mosaic | 15 g   | 10 min | 10 %       |
| Whirlpool | Citra  | 35 g   | 15 min | 12 %       |
| Whirlpool | Mosaic | 35 g   | 15 min | 10 %       |

## Yeasts

| Name                    | Type | Form   | Amount | Laboratory  |
|-------------------------|------|--------|--------|-------------|
| Wyeast - London ESB Ale | Ale  | Liquid | 100 ml | Wyeast Labs |