

American Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **42**
- SRM **6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.2 kg (51.4%)	82 %	4.5
Grain	Viking Pale Ale malt	1.8 kg (42.1%)	80 %	7
Grain	Viking Wheat Malt	0.2 kg (4.7%)	83 %	6.5
Grain	Strzegom Karmel 150	0.08 kg (1.9%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	13.5 %
Boil	Cascade	15 g	20 min	7.1 %
Boil	Cascade	15 g	5 min	7.1 %
Dry Hop	Cascade	30 g	5 day(s)	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---