

# AMERICAN PALE ALE NA AMERYKAŃSKĄ IMPREZĘ

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **41**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **27.7 liter(s)**

## Steps

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

## Mash step by step

- Heat up **21.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (81.3%)	81 %	5
Grain	Weyermann - Carapils	0.5 kg (8.1%)	78 %	4
Grain	Płatki ryżowe	0.65 kg (10.6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	25 g	60 min	15.4 %
Boil	Centennial	50 g	5 min	10.7 %
Boil	Sabro	100 g	0 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
kveik hornindal	Ale	Slant	300 ml	---

## Notes

- Żywiecki Kryształ 100%  
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