

# american pale ale single hop Pekko z PK 4.0

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **75**
- SRM **7.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt  | 1 kg (16.4%)   | 85 %  | 7   |
| Grain | Viking Pale Ale malt       | 4 kg (65.6%)   | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 0.8 kg (13.1%) | 79 %  | 16  |
| Grain | Karmelowy Czerwony         | 0.2 kg (3.3%)  | 75 %  | 59  |
| Grain | Strzegom Karmel 300        | 0.1 kg (1.6%)  | 70 %  | 299 |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | Pekko | 30 g   | 60 min | 13.6 %     |
| Boil                | Pekko | 30 g   | 30 min | 13.6 %     |
| Aroma (end of boil) | Pekko | 20 g   | 10 min | 13.6 %     |
| Aroma (end of boil) | Pekko | 20 g   | 0 min  | 13.6 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |      |           |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |
|--------------|-----|-----|------|-----------|