

The Dealer American Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **55**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.2 kg (53.2%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.81 kg (13.5%) | 85 % | 3 |
| Grain | Viking malt słód Monachijski typ I | 0.4 kg (6.7%) | 79 % | 16 |
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 1.6 kg (26.6%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil | Enigma (AUS) | 35 g | 60 min | 17.2 % |
| Aroma (end of boil) | Galaxy | 30 g | 0 min | 16.2 % |
| Aroma (end of boil) | Simcoe | 17 g | 0 min | 13.2 % |
| Dry Hop | Mosaic | 32 g | 7 day(s) | 10 % |
| Dry Hop | Chinook | 30 g | 7 day(s) | 11.7 % |
| Dry Hop | Magnum | 25 g | 7 day(s) | 13.5 % |
| Dry Hop | Galaxy | 28 g | 7 day(s) | 16.2 % |

Yeasts

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

| | | | | |
|--------------|-----|-----|---------|-----------|
| Safale US-05 | Ale | Dry | 11.72 g | Fermentis |
|--------------|-----|-----|---------|-----------|