

# Vancouver Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **11**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (64.3%)	80 %	5
Grain	Simpsons - Maris Otter	0.97 kg (17.8%)	81 %	6
Grain	Weyermann - Bohemian Pilsner Malt	0.97 kg (17.8%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	ctz	25 g	60 min	4.5 %
Whirlpool	Cascade	20 g	0 min	6 %
Whirlpool	Centennial	20 g	0 min	10.5 %
Dry Hop	Cascade	35 g	6 day(s)	6 %
Dry Hop	Centennial	35 g	6 day(s)	10.5 %
Dry Hop	Simcoe	70 g	6 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	100 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min