

#2 American Pale Ale - 15.5 BLG

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **72**
- SRM **8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **11 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **3.5 liter(s)** of **76C** water or to achieve **11 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.6 kg (86.7%)	85 %	7
Grain	Weyermann - Carapils	0.2 kg (6.7%)	78 %	4
Grain	Weyermann - Carared	0.2 kg (6.7%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	20 g	70 min	10.5 %
Boil	Horizon	10 g	10 min	10.5 %
Boil	Cascade	10 g	10 min	6 %
Boil	Cascade	30 g	0 min	6 %
Boil	Citra	10 g	0 min	12 %
Dry Hop	Cascade	20 g	3 day(s)	6 %
Dry Hop	Citra	20 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Liquid	150 ml	Fermentis

Notes

- Gotowanie brzezki 75 min
Jun 2, 2018, 12:44 PM