

3. American Pale Ale Victory - Briess

- Gravity **13.1 BLG**
- ABV ---
- IBU **35**
- SRM **7.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 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 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4.2 kg (73.7%)	80 %	4
Grain	Pilzneński	1 kg (17.5%)	80 %	3.5
Grain	Briess - Victory Malt	0.5 kg (8.8%)	75 %	55

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13 %
Boil	Centennial	10 g	60 min	10.5 %
Boil	Citra	10 g	60 min	12 %
Whirlpool	Simcoe	20 g	30 min	13 %
Whirlpool	Centennial	20 g	30 min	10.5 %
Whirlpool	Citra	20 g	30 min	12 %
Whirlpool	Lemon drop	20 g	30 min	4.6 %
Dry Hop	Simcoe	20 g	6 day(s)	13 %
Dry Hop	Centennial	20 g	5 day(s)	10.5 %
Dry Hop	Citra	20 g	4 day(s)	12 %
Dry Hop	Lemon drop	30 g	4 day(s)	4.6 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12.5 g	Fermentis

Notes

- Słód Pale Ale GOLDEN PROMISE 5 kg - Śrutowanie : Tak
Słód Victory® Briess - Śrutowanie : Tak
Słód Pilznieński 6-rzędowy 1 kg Belgia - Śrutowanie : Tak
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