

## #40 Champagne Ale

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **35**
- SRM **2.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **2 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.9 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **7.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **21.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	2 kg (80%)	80 %	4
Grain	Rice, Flaked	0.4 kg (16%)	70 %	2
Grain	Acid Malt	0.1 kg (4%)	58.7 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	60 min	9.5 %
Boil	Amarillo	40 g	10 min	9.5 %
Whirlpool	Amarillo	50 g	0 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Kitzinger Champagne	Champagne	Dry	10 g	---