

#94 American Pale Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35.7 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **2 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|--------|-----|
| Grain | Viking Pale Ale malt | 2.65 kg (34.1%) | 80 % | 5 |
| Grain | BESTMALZ - Best Heidelberg | 2.45 kg (31.5%) | 80.5 % | 3 |
| Grain | Strzegom Pszeniczny | 1.52 kg (19.6%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.75 kg (9.7%) | 85 % | 3 |
| Grain | Abbey Malt Weyermann | 0.4 kg (5.1%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Chinook PL | 20 g | 55 min | 9.1 % |
| Aroma (end of boil) | Simcoe TB | 20 g | 10 min | 13.2 % |
| Aroma (end of boil) | Citra | 10 g | 10 min | 13.3 % |
| Whirlpool | Simcoe TB | 30 g | 15 min | 13.2 % |
| Whirlpool | Citra | 20 g | 15 min | 13.3 % |
| Dry Hop | Chinook | 14.3 g | 2 day(s) | 13.3 % |
| Dry Hop | Citra | 21 g | 2 day(s) | 13.3 % |
| Dry Hop | Simcoe TB | 30 g | 2 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------|--------|---------|--------|
| Water Agent | Whirlfloc | 2.5 g | Boil | 12 min |