African Pale Ale

- Gravity 12.9 BLG
- ABV 5.2 %
- IBU 24
- SRM **5.8**
- Style American Pale Ale

Batch size

- Expected quantity of finished beer 15 liter(s)
- Trub loss 5 %
- Size with trub loss 16.5 liter(s)
- Boil time 90 min
- Evaporation rate 10 %/h
- Boil size 20.7 liter(s)

Mash information

- Mash efficiency 80 %
- Liquor-to-grist ratio 3.5 liter(s) / kg
- Mash size 13.1 liter(s)
- Total mash volume 16.9 liter(s)

Steps

- Temp 68 C, Time 60 min
 Temp 78 C, Time 10 min

Mash step by step

- Heat up 13.1 liter(s) of strike water to 74.9C
- Add grains
- Keep mash 60 min at 68C
- Keep mash 10 min at 78C
- Sparge using 11.4 liter(s) of 76C water or to achieve 20.7 liter(s) of wort

Fermentables

Туре	Name	Amount	Yield	EBC
Grain	Pale Ale Mep	3.25 kg <i>(86.7%)</i>	80 %	5
Grain	Strzegom Monachijski typ I	0.2 kg (5.3%)	79 %	16
Grain	Strzegom Karmel 150	0.1 kg <i>(2.7%)</i>	75 %	150
Grain	Żytni	0.2 kg <i>(5.3%)</i>	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid	
Boil	Southern Passion	10 g	50 min	11.7 %	
Boil	U3/132	10 g	5 min	17.9 %	
Boil	African Queen	10 g	5 min	13.5 %	
Whirlpool	Southern Passion	20 g		11.7 %	
Hopstand 15-20min					
Whirlpool	U3/132	20 g		17.9 %	
Hopstand 15-20min					
Whirlpool	African Queen	20 g		13.5 %	
Hopstand 15-20min					
Dry Hop	Southern Passion	20 g	2 day(s)	11.7 %	

Dry Hop	U3/132	20 g	2 day(s)	17.9 %
Dry Hop	African Queen	20 g	2 day(s)	13.5 %

Yeasts

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