

# American Pale Ale

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **48**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (89.3%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (8.9%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.1 kg (1.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	45 min	15.5 %
Boil	Mosaic	10 g	15 min	10 %
Boil	Equinox	15 g	0 min	13.1 %
Aroma (end of boil)	Cascade	15 g	0 min	6 %
Dry Hop	Equinox	15 g	4 day(s)	13.1 %
Dry Hop	Cascade	15 g	4 day(s)	6 %
Dry Hop	Mosaic	20 g	4 day(s)	10 %