

American Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **40**
- SRM **7.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (79.4%) | 85 % | 7 |
| Grain | Pszeniczny | 0.5 kg (7.9%) | 85 % | 4 |
| Grain | Biscuit Malt | 0.4 kg (6.3%) | 79 % | 45 |
| Grain | Pale Cookie | 0.4 kg (6.3%) | 78 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Chinook | 15 g | 60 min | 13 % |
| Boil | Mosaic | 20 g | 15 min | 10 % |
| Boil | XJA/436 | 10 g | 5 min | 15.2 % |
| Boil | Southern Star | 10 g | 5 min | 15.8 % |
| Boil | African Queen | 10 g | 5 min | 13.5 % |
| Dry Hop | XJA/436 | 40 g | 2 day(s) | 15.2 % |
| Dry Hop | Southern Star | 40 g | 2 day(s) | 15.8 % |
| Dry Hop | African Queen | 40 g | 2 day(s) | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------|-----|--------|-------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 30 ml | Fermentum Mobile |
|----------------------|-----|--------|-------|------------------|