

American Pale Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **11**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 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 **67 C**, Time **45 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|--------------|-------|-----|
| Grain | Vienna Malt | 2.2 kg (88%) | 78 % | 8 |
| Grain | Caramel/Crystal Malt - 120L | 0.2 kg (8%) | 72 % | 236 |
| Grain | Brown Malt (British Chocolate) | 0.1 kg (4%) | 70 % | 128 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil | Citra | 15 g | 10 min | 12 % |
| Boil | Mosaic | 15 g | 10 min | 10 % |
| Whirlpool | Citra | 35 g | 15 min | 12 % |
| Whirlpool | Mosaic | 35 g | 15 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|-------------|
| Wyeast - London ESB Ale | Ale | Liquid | 100 ml | Wyeast Labs |