

# American Pale ale

- Gravity **12.4 BLG**
- ABV ---
- IBU **39**
- SRM **5.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **34.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **44.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **64 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **30.1 liter(s)** of **76C** water or to achieve **44.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (71.4%)	79 %	6
Grain	Pszeniczny	0.5 kg (7.1%)	85 %	4
Grain	Cara Blonde - Castle Malting	0.5 kg (7.1%)	78 %	20
Grain	Strzegom Wiedeński	1 kg (14.3%)	79 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	13.5 %
Boil	Citra	15 g	30 min	13.5 %
Boil	Summer	20 g	20 min	5.3 %
Boil	Summer	20 g	10 min	5.3 %
Whirlpool	Summer	10 g	0 min	5.3 %
Whirlpool	Citra	15 g	0 min	13.5 %
Dry Hop	Citra	50 g	5 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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fermentis US-05	Ale	Dry	11 g	fermentis
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### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Other	skórka pomarańczy	30 g	Boil	10 min