

# American Pale Ale

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- Gravity **13.6 BLG**
- ABV ---
- IBU **36**
- SRM **7.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **9 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	87 %	8
Grain	Karamel Pils Steinbach	0.5 kg (9.1%)	79 %	9

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	18 g	60 min	11.4 %
Boil	Citra	15 g	20 min	13.5 %
Aroma (end of boil)	Sorachi Ace	15 g	0 min	12.5 %
Aroma (end of boil)	Citra	15 g	0 min	13.5 %
Aroma (end of boil)	Simcoe	20 g	0 min	11.4 %
Aroma (end of boil)	Sybilla	20 g	0 min	4 %
Dry Hop	Sybilla	10 g	7 day(s)	4 %
Dry Hop	Citra	20 g	7 day(s)	13.5 %
Dry Hop	Sorachi Ace	10 g	7 day(s)	12.5 %
Dry Hop	Simcoe	15 g	7 day(s)	11.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	fermentis

## Notes

- 1 Warka- aromat ok, goryczka mogłaby być większa.  
WYSZŁO 14,5 BLG  
*Sep 23, 2016, 11:10 AM*