

AMERIKANO#2

- Gravity **12.1 BLG**
- ABV ---
- IBU **34**
- SRM **10**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **42 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **33.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **25.4 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (71.4%)	79 %	6
Grain	Fawcett - Reed Crystal	0.1 kg (1.2%)	71 %	400
Grain	Strzegom Pilzneński	2 kg (23.8%)	80 %	4
Grain	Fawcett - Crystal Pszeniczny	0.3 kg (3.6%)	70 %	160

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	30 g	30 min	12.4 %
Aroma (end of boil)	Cascade	30 g	20 min	6 %
Aroma (end of boil)	Mosaic	30 g	10 min	14.4 %
Whirlpool	Mosaic	30 g	0 min	14.4 %
Dry Hop	Cascade	50 g	5 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	10 g	Boil	10 min