

# Bee Cave Brewery Haus Pale Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **35**
- SRM **4.5**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.6 kg (75.8%)	80 %	4
Grain	Strzegom Wiedeński	0.9 kg (18.9%)	79 %	10
Grain	Strzegom Karmel 30	0.25 kg (5.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	40 g	30 min	5.2 %
Boil	lunga	10 g	30 min	11 %
Boil	Cascade PL	15 g	5 min	5.2 %
Whirlpool	Cascade PL	15 g	20 min	5.2 %
Whirlpool	Citra	10 g	20 min	12 %
Dry Hop	Cascade PL	30 g	7 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis