

# Belgian The Dealer American Pale Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **37**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount          | Yield | EBC |
|-------|------------------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt               | 4.07 kg (77.5%) | 80 %  | 5   |
| Grain | Płatki owsiane                     | 0.81 kg (15.4%) | 85 %  | 3   |
| Grain | Viking malt słód Monachijski typ I | 0.37 kg (7%)    | 79 %  | 16  |

## Hops

| Use for   | Name              | Amount | Time     | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil      | Mandarina Bavaria | 20 g   | 60 min   | 10 %       |
| Whirlpool | Dr Rudi           | 30 g   | 20 min   | 11.8 %     |
| Whirlpool | Falconer's Flight | 25 g   | 20 min   | 10.2 %     |
| Dry Hop   | Dr Rudi           | 29 g   | 3 day(s) | 11.8 %     |
| Dry Hop   | Falconer's Flight | 25 g   | 3 day(s) | 10.2 %     |

## Yeasts

| Name          | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| SafAle BE-134 | Ale  | Dry  | 11 g   | Fermentis  |