

Hoppy Pale Ale

- Gravity **13.8 BLG**
- ABV ---
- IBU **37**
- SRM **5.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **22.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.6 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.6 kg (60%) | 80 % | 4 |
| Grain | Pszeniczny | 0.57 kg (13.2%) | 85 % | 4 |
| Grain | Abbey Malt Weyermann | 0.48 kg (11.1%) | 75 % | 45 |
| Grain | Strzegom Monachijski typ I | 0.28 kg (6.5%) | 79 % | 16 |
| Grain | Płatki jęczmienne | 0.2 kg (4.6%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.2 kg (4.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Eureka! | 12 g | 50 min | 18 % |
| Aroma (end of boil) | ADHA 527 | 10 g | 15 min | 13 % |
| Aroma (end of boil) | ADHA 527 | 20 g | 5 min | 13 % |
| Whirlpool | ADHA 527 | 37 g | 0 min | 13 % |
| Dry Hop | Fantasia | 95 g | 5 day(s) | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-04 | Ale | Slant | 150 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|---------------|----------------|-------------|
| Fining | WhirlFloc | 1.25 g | Boil | 10 min |