

# Juicy hopps Outemeal American Pale Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale ZERO	4.4 kg (68.8%)	80 %	7
Grain	Pilzneński	0.5 kg (7.8%)	81 %	4
Grain	Płatki owsiane	1 kg (15.6%)	85 %	3
Grain	Carahell	0.3 kg (4.7%)	77 %	26
Grain	Pszeniczny	0.2 kg (3.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	20 min	13 %
Aroma (end of boil)	Citra	30 g	10 min	13.7 %
Aroma (end of boil)	Mosaic	30 g	5 min	10 %
Dry Hop	Galaxy	50 g	3 day(s)	15 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Dry Hop	Citra	50 g	3 day(s)	12 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
us-05	Ale	Dry	11.5 g	Fermentis