

# Kasia & Krzysiek - American Pale Ale

- Gravity **11.9 BLG**
- ABV ---
- IBU **45**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.5 liter(s)**

## Mash information

- Mash efficiency **65.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **13.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **17.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	3.6 kg (94.7%)	80 %	6
Grain	Weyermann - Carapils	0.2 kg (5.3%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA EL Dorado	15 g	60 min	14.2 %
Boil	USA Amarillo	20 g	10 min	8.6 %
Aroma (end of boil)	USA Amarillo	15 g	0 min	8.6 %
Dry Hop	USA Amarillo	15 g	3 day(s)	8.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen IV	Ale	Slant	70 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	2 g	Boil	10 min