

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 |