

# LEM | Singlehoop Chinook American Pale Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM **8.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **26.5 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **21.2 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt       | 4 kg (75.5%)  | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 1 kg (18.9%)  | 79 %  | 16  |
| Grain | Karmelowy Czerwony         | 0.2 kg (3.8%) | 75 %  | 59  |
| Grain | Strzegom Karmel 300        | 0.1 kg (1.9%) | 73 %  | 299 |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 10 g   | 60 min   | 11.7 %     |
| Boil                | Chinook | 15 g   | 30 min   | 11.7 %     |
| Boil                | Chinook | 15 g   | 10 min   | 11.7 %     |
| Aroma (end of boil) | Chinook | 15 g   | 0 min    | 11.7 %     |
| Dry Hop             | Chinook | 35 g   | 7 day(s) | 11.7 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |      |           |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |
|--------------|-----|-----|------|-----------|

### Extras

| Type   | Name      | Amount | Use for | Time  |
|--------|-----------|--------|---------|-------|
| Fining | Whirlfloc | 1.25 g | Boil    | 5 min |