

# Milo amerykan pale ale

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **31**
- SRM **5.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **31 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **35 min**

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **35 min** at **72C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **31 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale zero	7.2 kg (85.7%)	80 %	6
Grain	Carabody	0.5 kg (6%)	80 %	3.7
Grain	Strzegom Monachijski typ II	0.2 kg (2.4%)	79 %	22
Grain	Carmel	0.5 kg (6%)	--- %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	20 g	30 min	15 %
Aroma (end of boil)	Citra	30 g	15 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	9 g	---