

PALE ALE AMERICAN LOVE

- Gravity **13.8 BLG**
- ABV ---
- IBU **46**
- SRM **5.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (60%)	79 %	6
Grain	Strzegom Pilzneński	2 kg (40%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	25 g	60 min	6 %
Boil	Warrior	25 g	15 min	15.5 %
Boil	Simcoe	25 g	6 min	13 %
Dry Hop	Cascade	25 g	14 day(s)	6 %
Dry Hop	Simcoe	25 g	14 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis