

Startowe US-05 15.04.2025r

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **29**
- SRM **4.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **67 C**, Time **40 min**
- Temp **73 C**, Time **5 min**

Mash step by step

- Heat up **16.7 liter(s)** of strike water to **68.8C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **67C**
- Keep mash **5 min** at **73C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Crisp Pale Ale	3.5 kg (77.8%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (22.2%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	20 g	60 min	8.6 %
Aroma (end of boil)	Centennial	30 g	10 min	8.5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1 g	Boil	5 min