

## #94 American Pale Ale

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **5.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **34.5 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35.7 liter(s)**

### Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **2 min**

### Mash step by step

- Heat up **28 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount          | Yield  | EBC |
|-------|----------------------------|-----------------|--------|-----|
| Grain | Viking Pale Ale malt       | 2.65 kg (34.1%) | 80 %   | 5   |
| Grain | BESTMALZ - Best Heidelberg | 2.45 kg (31.5%) | 80.5 % | 3   |
| Grain | Strzegom Pszeniczny        | 1.52 kg (19.6%) | 81 %   | 6   |
| Grain | Płatki owsiane             | 0.75 kg (9.7%)  | 85 %   | 3   |
| Grain | Abbey Malt Weyermann       | 0.4 kg (5.1%)   | 75 %   | 45  |

### Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Chinook PL | 20 g   | 55 min   | 9.1 %      |
| Aroma (end of boil) | Simcoe TB  | 20 g   | 10 min   | 13.2 %     |
| Aroma (end of boil) | Citra      | 10 g   | 10 min   | 13.3 %     |
| Whirlpool           | Simcoe TB  | 30 g   | 15 min   | 13.2 %     |
| Whirlpool           | Citra      | 20 g   | 15 min   | 13.3 %     |
| Dry Hop             | Chinook    | 14.3 g | 2 day(s) | 13.3 %     |
| Dry Hop             | Citra      | 21 g   | 2 day(s) | 13.3 %     |
| Dry Hop             | Simcoe TB  | 30 g   | 2 day(s) | 13.2 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | ---        |

## Extras

| Type        | Name      | Amount | Use for | Time   |
|-------------|-----------|--------|---------|--------|
| Water Agent | Whirlfloc | 2.5 g  | Boil    | 12 min |