

# Alabama song

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- Gravity **5.1 BLG**
- ABV ---
- IBU **17**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **72 C**, Time **70 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **70 min** at **72C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (50%)	80 %	---
Grain	Strzegom Karmel 30	1 kg (50%)	75 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	12 %
Boil	Citra	10 g	15 min	12 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Whirlpool	Citra	25 g	20 min	12 %
Dry Hop	Chinook	30 g	4 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis