

AMELIA pale ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **45**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **26.5 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.2 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.5 kg (84.9%) | 80 % | 4 |
| Grain | Pszeniczny | 0.3 kg (5.7%) | 85 % | 4 |
| Grain | Weyermann - Melanoiden Malt | 0.25 kg (4.7%) | 81 % | 53 |
| Grain | Weyermann - Carared | 0.25 kg (4.7%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Citra | 17 g | 60 min | 14 % |
| Boil | Mosaic | 30 g | 15 min | 10 % |
| Boil | Citra | 35 g | 5 min | 14 % |
| Dry Hop | Waimea | 50 g | 7 day(s) | 17 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 10 min |